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Let's Get Into DONBURI

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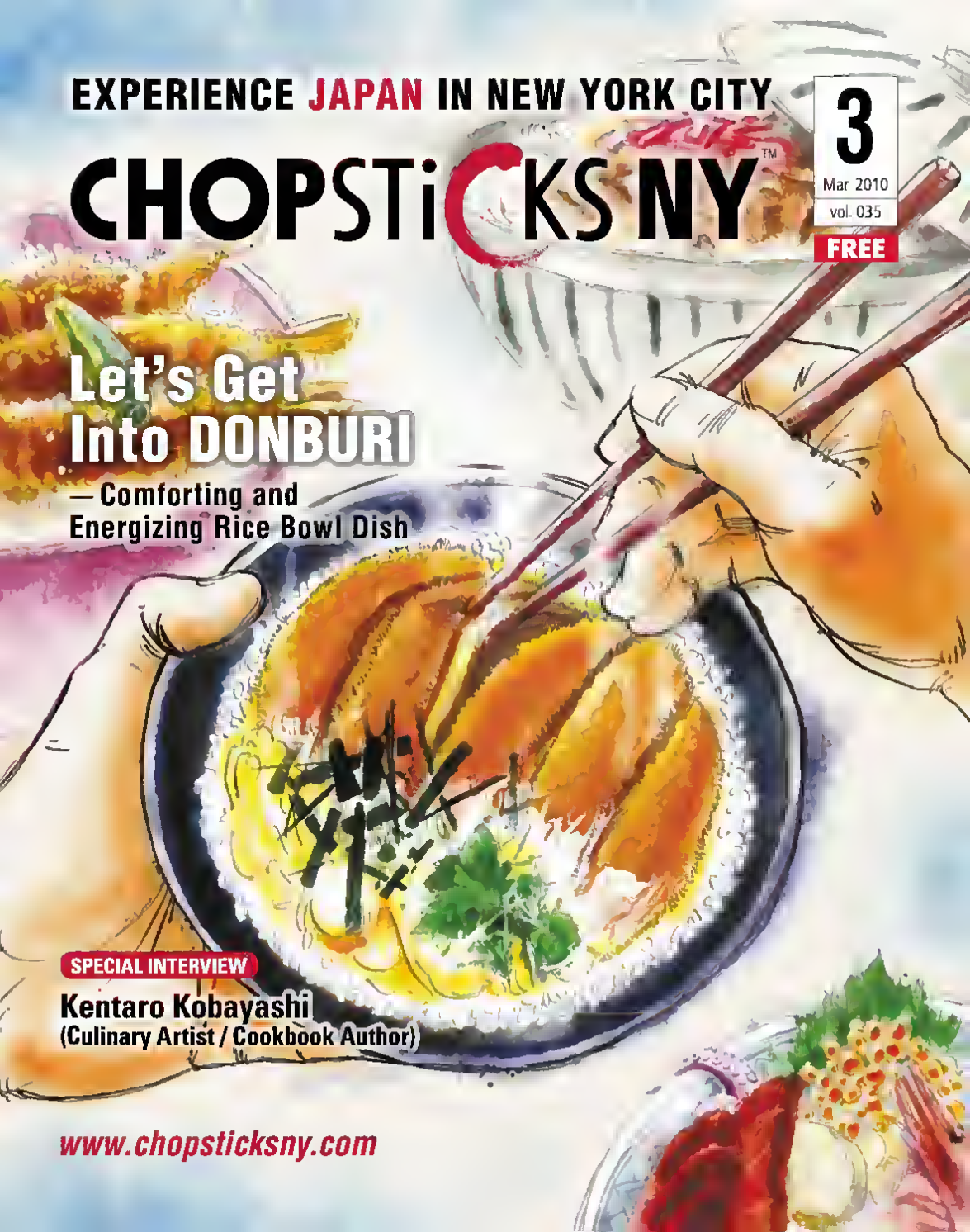

SPECIAL INTERVIEW

Kentaro Kobayashi
(Culinary Artist / Cookbook Author)

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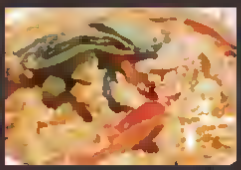

CHOPSTICKS NY™

[March 2010, Vol. 035]

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YOU DON'T HAVE TO DO MUCH IF YOU BELIEVE IN THE TRUE POWER OF THE INGREDIENTS

— KENTARO KOBAYASHI

KENTARO KOBAYASHI
Born in Tokyo as a son of Katsuyo Kobayashi, Japan's legendary chef/author and the Japanese version of Julia Child, Kentaro began working as an illustrator while attending Musashino College of Fine Arts and simultaneously put his innate love of cooking to work by becoming a culinary artist. In addition to introducing recipes on television and in magazines, he helps develop ready-made recipes for retail sale and hosts cooking classes. In particular, he creates menus and meal plans based on what he himself wants to eat and make, in keeping with his lifestyle and his goal of always being practical.

Hosting TV cooking shows, writing cookbooks, and constantly inventing recipes, Kentaro Kobayashi (known just as Kentaro in Japan) is one Japan's busiest culinary artists. His original approach toward home cooking attracts a lot of followers. Five of his cookbooks are available in the U.S., and one of them focuses on donburi, a favorite Japanese dish that is also the main topic of this month's issue of Chopsticks NY. Here, Kentaro shares his thoughts on home cooking as well as donburi.

Would you tell me the motto for your home cooking?
I would say, "Easy yet delicious, stylish yet realistic."

Would you elaborate on "stylish yet realistic"?
When you cook a standard dish, I think stylishness is not necessary and it should be cooked with a straightforward approach. I just don't buy the idea that home cooking should be boring, though. I want a little twist even at home. For example, you might serve food on stylish plates or use ingredients that you don't use in your everyday cooking. If it's too much, however, it might not be good for home cooking.

So you mean stick to being realistic in that sense?
You could say that. But when I say "realistic," I use the word from the viewpoint of the person who creates recipes. Arranging a mint leaf as a garnish makes the dish look absolutely gorgeous, but what do you do with the rest of the mint leaves? What if I suggest a dish using hard-to-find ingredients? My recipes are simply for your everyday cooking.

In this country, many people think that Japanese cuisine is too intricate and delicate to cook. But your recipes are easy and quick. Is there any secret to making Japanese food with minimum hassle?

Japanese cuisine certainly has delicate and sophisticated aspects, but actually there are a lot of dishes that you can cook with simple steps and seasonings. You can make *Imo no Nikkorogashi* (Simmered Potato) that wows everybody with just soy sauce and *mirin*. If I say "believe in the true power of ingredients," it might sound pretentious, but I honestly think you don't have to do much if you believe in the true power of the ingredients. You can make simple yet delicious dishes like stir-fried greens with a pinch of salt sprinkled on top.

Simplicity is at the core of Japanese cuisine, then?

Yes. Sashimi, for example, is just a sliced fish. Of course, it requires craftsmanship and technique to make it sophisticated, but fundamentally it's the true power of the ingredient, I think.

Would you recommend some seasonings for cooking Japanese food or for adding Japanese flair to one's repertoire?

I think many people know soy sauce and sake, so I'll recommend mirin here. I'm afraid that people in the U.S. are a little sensitive to sweetness in a savory dish, but I guess they like sukiyaki. Mirin can add an elegant sweetness that's not as noticeable as sukiyaki's sweetness. You can use mirin for salad dressing, too. Unfortunately, you cannot find mirin in regular supermarkets outside Japan very easily, although Japanese grocery stores carry it. I do hope mirin will someday be a regular item in supermarkets.

Without limiting yourself to Japanese seasonings, are there specific seasonings you often use?

Oyster sauce and sesame oil are my frequently used seasonings. Each seasoning can be the center of a dish or a flavor by itself, in a way. You can make one complete dish just by stir-frying ingredients with oyster sauce, for example. Both oyster sauce and sesame oil are very convenient and go great with *gohan* (steamed rice).

Speaking of gohan, this issue of *Chopsticks NY* features donburi dishes. How would you describe the appeal of donburi?

Well, the dish has some sort of force as a meal. It might be misleading if I said donburi is fascinating in a vulgar manner. For example, if you served toppings and gohan separately, you would make an elegant meal, but donburi is the meal you would want to devour. Donburi has energy, and I guess you don't want to eat donburi if you don't have energy. Also, it might be a bit dull if you ate gohan along with just one dish like sautéed meat and vegetables, but if you serve gohan in a bowl and place the sautéed meat and vegetables over it, the dish suddenly becomes energizing and you don't want anything else.

Do you have any preferred style of eating and cooking donburi?

Each person has his preferred style, so this is my personal taste, but I like the donburi whose toppings and gohan stand out independently, instead of the kind with soupy sauce that soaks the gohan. I still want to enjoy gohan as it is, so I usually don't make toppings with runny sauce, but I season the toppings with a little strong flavor to go well with the gohan. Since donburi is a really casual dish, slowly simmered dishes are not commonly used as toppings, I think. It's kind of like "Oh, I wanna eat something. Let's cook donburi." Again, it's the force.

Japanese sticky rice is not mainstream in the U.S. Do we really use Japanese rice for donburi?

I strongly believe donburi goes well with tiny, plump Japanese rice. Thai-style, sautéed curry dishes might be okay with long-grain rice, though.

By the way, I've heard dinner parties at home are becoming more and more popular in Japan these days. Can you recommend a good menu for a dinner party?

Let me see... my friends enjoy pizza very much—making plain pizza dough, putting whatever they like on top, and baking it. All the participants can enjoy not only eating pizza but also making it. A *gyoza* (dumpling) party would be nice, too. Everybody can join in making gyoza and eating freshly sautéed gyoza—this would definitely create a fun party atmosphere.

Would you recommend some destinations or things to do in Japan for *Chopsticks NY* readers who are planning to visit?

Hmm, this sounds too common, but I'd say Asakusa. I myself love it there, and it's truly a good place. Oh, I thought of a good one: buying *houchou* (knives) in Japan. I do believe our houchou are the best in the world. I think the approach toward knives in Japan is different from other countries. It has come down from the tradition of the *katana* (Japanese sword), so I feel some tension while holding a houchou. The sensation is completely different from the feeling I get while holding knives made in other countries. Also, every time I bring my Japanese houchou outside Japan, the local chefs always envy them.

What do you like to do in the U.S.?

I adore the sloppy hot dogs from vendors on the streets of New York!

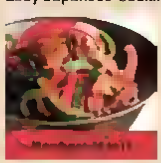
Sloppy hot dogs?

Yes. They grab a sausage without really draining it and put it directly on a bun. The bun is also so mushy that it's almost sticking to my palate. These kind of hot dogs can never be found in Japan. The hot dog we are familiar with here has a nicely sautéed sausage on a toasted bun. The hot dog in New York is completely different, but that's what I like. So every time I visit New York, I always go to vendors on the corners of NY streets to buy hot dogs from them. I also enjoy interactions like, "What do you wanna put on the side?" "All of them." I love the whole experience, and I always do this in New York.

—— Interview by *Noriko Komura*

Kentaro Kobayashi's Cookbooks

Easy Japanese Cooking: Donburi Mania



This book features about 60 donburi recipes, from classics to creative ones. It also includes recipes for side dishes and soups to accompany donburi.

Others in the "Easy Japanese Cooking" series by Kentaro Kobayashi

- Noodle Comfort
- Bento Love
- Veggie Haven
- Appetizer Rex

All books are published by Vertical, Inc., New York.

Food

Spicy Sensations from New Curry Sauce Mix

Golden Curry extra hot comes in solid form and has enough for 12 portions. It contains no trans fat or animal ingredients.

"Curry Rice" (or "Rice Curry") is a one-plate dish created by pouring thick curry sauce over Japanese sticky rice, and it is one of the most popular comfort dishes among the Japanese. Though curry is not native to Japan, this imported cuisine was developed as a people's favorite via Japan's indigenous food culture. Thanks to innovative curry sauce mixes, people became able to make restaurant quality curry rice at home. **Golden Curry** from the *S&B Foods Inc.* is a long-selling curry sauce mix that has been loved by the Japanese for over 40 years. In the U.S. market, Golden Curry is already available at three levels of spiciness: "amakuchi"(mild), "chuukara" (medium hot), and "karakuchi" (hot). Also, in response to the growing demand from customers for spicier curry, they are now introducing "ookara" (extra hot) flavor.

The spiciness of this new addition can be described as 3 times hotter than their chuukara and 1.5 times hotter than their karakuchi. There's no doubt that it's stingingly hot, but this does not overwhelm the Golden Curry's complex flavor and aroma which comes from a variety of herbs and spices. To enjoy this spicy and flavorful sauce, Mr. Shuji Ishii, president of *S&B International Corporation*, suggests, "It goes well with any and all ingredients from plain seafood and chicken to strong flavored meat like beef. Also, with fatty meat there is the tendency to make the curry sauce richer and more full-bodied."

There is no rule for using Golden Curry sauce mix, but Mr. Ishii recommends having it with Japanese rice. Japanese developed their version of curry dishes by matching them with their staple sticky Japanese rice, and this is why the thickness and flavor create perfect harmony when it's eaten with white rice. If you would like to appreciate the spicy sensation and the essence of the Golden Curry extra hot flavor, make sure to eat it as Curry Rice.

Info: **S&B International Corporation**
19300 S. Hamilton Ave. Suite 195
Gardena, CA 90248
TEL. 310-327-7000

Book

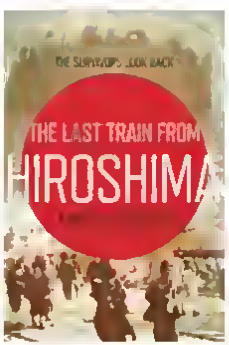
Stories of Survivors Brought to Light

In today's world with a still present nuclear risk, what happened in Japan 65 years ago cannot be forgotten. In Charles Pellegrino's compelling new work, ***The Last Train from Hiroshima: The Survivors Look Back***, the first-hand accounts from atomic bomb survivors are incredibly gripping. As an author, he is known for his ability to make complex scientific ideas accessible and to reconstruct past events in a way that makes them immediate and dramatic.

His newest work is no exception. This book is the first to mix forensic archaeology with the eyewitness accounts of survivors, and it is all the richer for this combination. Pellegrino goes beyond the physics and gets into the heart of the survivors by delving into their stories, such as the emotional aftermath those who were left had to deal with.

Perhaps the most absorbing story is that from Tsutomu Yamaguchi, one of 30 people called "double survivors," victims who survived the atomic bomb in both Hiroshima and Nagasaki. Yamaguchi is the sole survivor who experienced the full effects of the detonations at ground zero in both places, and the fact that he passed away early this year, at age 93,s makes his story recorded in Pellegrino's pages all the more poignant.

Pellegrino served as a scientific consultant on James Cameron's Titanic expeditions and his film *Avatar*, and their collaboration continues. While in Japan promoting *Avatar* last year, Cameron had the chance to meet with Yamaguchi. He bought the rights to Pellegrino's book, with plans to begin filming this year. This Oscar-winning director describes *The Last Train from Hiroshima* as "a must read for anyone with a conscience."



The Last Train from Hiroshima. The Survivors Look Back
by Charles Pellegrino
A John Macrae Book/Henry Holt and Company

From Japan

Fashionable Jewelry and Accessories with a Hidden "Gem"

The period from Valentine's Day to White Day (March 14) is the most romantic time of the year in Japan. As they are in the middle of the season, now is when sweet and romantic gifts are especially sought after and there are numerous new products targeting this market. This year what stands out is a line of USB jewelry called **e-Jewelry**, which combines the concept of fashion and function.

The e-Jewelry line is offered by the company **Cosmic Blue Corp** which produces unique USB items such as cell phone straps, bag charms and key chains. With the e-Jewelry, a USB is hidden inside goods such as bracelets, pendants, necklaces and rings. The collection is comprised of materials such as silver, white gold and titanium with cubic zirconium and natural gemstones, and it's designed under the theme of modern, chic and luxury.

"It is not only a useful item, but also a trendy and luxurious piece of jewelry that you can mix and match with your style for any special occasion. Also, it's the best gift for this season in particular because you can include all of your lovely memories in the form of photos and messages in the USB," says Ms. Yu Shibuya of Cosmic Blue's Overseas Sales Dept. The collection is comprised of two series, Swarovski and Deco, both of which really appeal to consumers' love of *deco*, or decorated goods.

The most popular e-Jewelry items are pendants, one covered with 58 pieces of 3 mm cubic zirconium and another with 28 varying sized pieces of cubic zirconium in a wave design.

The USB in the e-Jewelry has a memory capacity of 2GB-16GB depending on the user's need and the style of the item, and the price range is $150-$300. Buzz has already been created for upcoming lines, so look forward to Cosmic Blue's new collections to be released this summer!

Info: Cosmic Blue Corp
www.cosmicblue.co.jp
To inquire about business partnerships in the U.S. market, email info@cosmicblue.co.jp

Product

Mazda: Taking Zoom-Zoom to the Next Level

It seems as if recently the only news coming out of the Japanese car market is bad tidings. However, the latest announcement from Mazda Motors of America will definitively change that. Mazda is releasing a compact car for the North American market that embodies the company's "zoom-zoom" spirit, one that is both stylish and environmentally friendly. The **2011 MAZDA2** is a five-door hatchback that is compact yet high performance, and it will be available this summer.

The previous MAZDA2 from 2007 was first sold in Europe, Japan and Australia, and quickly became a popular B-Car (sub-compact) due to its revolutionary design and superior driving performance. After its debut, it received 48 awards in regions as varied as Japan, New Zealand, Chile, Bulgaria and Greece. In addition, it received the 2008 Car of the Year Award in the B-Car segment at the New York International Auto Show. Over 370,000 vehicles have been sold across the world, recognizing it as a global model representing the Mazda brand.

The 2011 model's development adds value to the B-Car segment in the form of its smooth ride and stylish design, while maintaining the previous model's fuel efficiency, safety and spacious interior. Its sleek appearance will make it a fast favorite among Mazda's longtime fans as well as new admirers. This year marks Mazda America's 40th anniversary, so why not celebrate the brand's longevity by trying out the 2011 MAZDA2?

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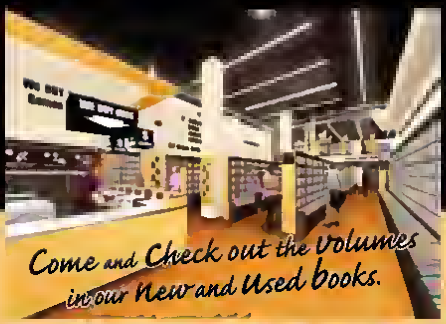

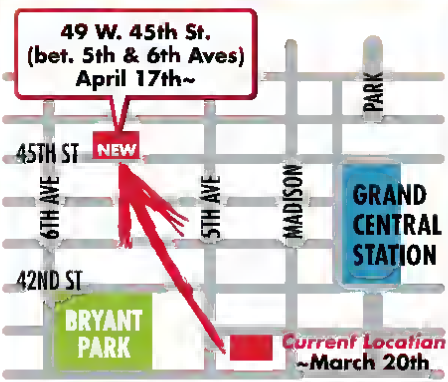

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LET'S GET INTO DONBURI

COMFORTING AND ENERGIZING RICE BOWL DISH

Donburi is a one-plate dish served in a bowl, with toppings served over rice. It's an ultimate Japanese comfort food that makes you more than full and pumps up your energy. Though its concept is simple, the combination of toppings and steamed rice creates infinite numbers of flavors, and accordingly it's hard to find reasons to dislike the dish. Explore into the heart of donburi and find your favorite one.

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CAFÉ ZAIYA / CHIYODA SUSHI / DAIMATSU / DONBURI-YA / GO RESTAURANT / MATSUKADO / ONYA / SOBAKOH / TAKESUSHI / UDON WEST / YAKITORI EAST / YAKITORI TOTTO

DONBURI– WHAT'S POPULAR AND WHY?

Donburi is nothing more than rice with toppings served in a bowl. This simple combination, however, creates more than a one-plus-one effect on the flavor. People really enjoy how the sauce of the toppings mixes with the fluffy Japanese rice and how this contrast of different textures harmonizes in their mouths. To determine why donburi dishes are loved by so many people, we have conducted a survey with 143 Japanese to learn about their favorite types of donburi.

KATSU-DON IS DONBURI KING

Countless donburi dishes exist in Japan, and even in the U.S. we can find many kinds: *oyako-don* (chicken and egg), *gyu-don* (simmered, thinly sliced beef), *katsu-don* (pork cutlets and egg), *ten-don* (tempura), *una-don* (grilled eel), *kaisen-don* (assortment of fresh seafood), and *tekka-don* (fresh tuna), for example. It is tough for Japanese to answer the question "What is your favorite donburi dish?" Here, the responses of 143 survey participants (73 men and 70 women) give us some indication of the most popular donburi dishes among Japanese.

The top three donburi dishes are katsu-don (30 votes), oyako-don (18 votes), and ten-don (14 votes). Katsu-don is especially popular among male voters (21 votes from men and 9 votes from women). On the other hand, oyako-don and ten-don are equally loved by men and women (9 votes from both genders for oyako-don and 7 votes each for ten-don). Also, it is interesting that both katsu-don and oyako-don are types of *tamago toji*, dishes in which the main ingredients of the toppings rest in omelet-like, seasoned egg curd. The egg adds a mild flavor and also binds the ingredients together. Katsu-don and oyako-don lovers make up one-third of our survey participants.

While men tend to love thick-flavored, dense donburi like katsu-don and una-don, women favor lighter, lower-calorie versions, such those topped with fresh seafood. Nine male voters chose una-don, compared to only three women. Twenty-three female voters preferred some kind of seafood donburi, while only fourteen men did.

TOP 5 RANKINGS

General

1. Katsu-don (30 votes)
2. Oyako-don (18 votes)
3. Ten-don (14 votes)
4. Kaisen-don (12 votes)
5. Una-don (12 votes)

Photo courtesy of Hasaki Restaurant

Male voters

1	Katsu-don	(21 votes)
2	Oyako-don	(9 votes)
3	Una-don	(9 votes)
4	Ten-don	(7 votes)
5	Kaisen-don	(6 votes)

Female voters

1	Katsu-don	(9 votes)
2	Oyako-don	(9 votes)
3	Ten-don	(7 votes)
4	Kaisen-don	(6 votes)
5	Uni ikura-don	(4 votes)

FRESH SEAFOOD CRAZE

We cannot disregard the fact that fresh seafood donburi has a huge following. Although kaisen-don is fourth in the general ranking, fresh seafood donburi would outnumber even katsu-don if all kinds of fresh seafood donburi were counted together. One reason the votes on fresh seafood donburi are split is that there are a number of different types of seafood used as toppings. Seafood donburi include *ikura-don* (salmon roe), *sake ikura-don* (salmon and salmon roe), *uni ikura-don* (sea urchin and salmon roe), *maguro zuke-don* (tuna dipped in a thick sauce), *magugo yamakake-don* (tuna and grated Japanese taro), and *negi toro-don* (fatty tuna with scallions). The other reason, according to our survey results, is that the freshness and quality of the seafood play a great role in determining the taste of the dishes, so it is harder for our voters to find satisfying fresh seafood donburi than katsu-don and oyako-don, which are both more consistent in terms of taste from place to place. As you would guess, fresh seafood donburi dishes tend to be more expensive, therefore people cannot eat them every day (unlike oyako-don and gyu-don, which can be made easily at home).

RICE PLAYS KEY ROLE

When discussing donburi, toppings are usually the focus of attention, but rice is equally important. Although you can use any kind of topping you can imagine, it is best to use soft and fluffy Japanese rice. If you use basmati or indica rice, for example, the dish has a different flavor and cannot be considered donburi anymore. Since donburi has been developed to allow toppings and rice to complement one another, many of the toppings are made to be juicy or accompanied by a thick sauce. Just like Japanese curry has a certain thickness to create a nice harmony with the rice instead of ruining its texture. The rice is also cooked to be a little harder than usual since it will absorb some moisture from the sauce.

Of course, personal preference plays a role in how much sauce mixes with the rice. Some prefer their donburi *tsuyudaku*, meaning "with a lot of soupy sauce," and others prefer less sauce but a strong flavor. When you cook donburi by yourself, you can adjust the runniness and flavor of the toppings yourself. In a restaurant, you might be able to request that your donburi be tsuyudaku, just the way you would order extra rice.

CREATIVE DONBURI

Although there are many standard donburi toppings, the real beauty of donburi dishes is that you can choose *whatever* you would like as toppings. You can make mac and cheese–don or buffalo wing–don if you like. Here are a couple of eye-opening donburi ideas provided by some of our survey participants.

Nikogori-don Make *nikogori* (a gelatin-containing simmered dish that condenses after cooling) and place it over rice. The hot rice makes the nikogori melt over the rice.
Spirits-don Arrange an assortment of seafood marinated in spirits over rice.
Shirasu-don Arrange grilled cod smelt over rice. When you bite into the smelt, it pops releasing its juicy contents and creating a great combination with rice.
Burrito-don Cut and open a burrito to take out the rice. Place this rice in a bowl, arrange the burrito toppings, and pour bean sauce over it.
Junk food–don Sprinkle an assortment of junk food snacks and pour a little green tea over the rice.

As you see, there are no rules for donburi. If you have a leftover meal from last night, why not use it as a topping for your original donburi?

FOUR TYPES OF COMMON DONBURI DISHES

TYPE 1– VARIOUS INGREDIENTS WITH EGG
This type involves an egg poured over other toppings and rice to give the dish a mild flavor and add a fluffy texture. Any cooked item can be combined with eggs. There is even a donburi without main ingredients, *tamago-don* simply consists of seasoned soup and egg.
[Popular Items]
Katsu-don, oyako-don (chicken katsu-don (chicken cutlets and egg), una tama-don (eel and egg), ten toji-don (tempura and egg), kaisha-don (fried tofu, fish cake, vegetables, and egg), gyu toji-don (thinly sliced beef and egg)

TYPE 2 GRILLED, SAUTÉED, STIR-FRIED, AND DEEP-FRIED DISHES
This type of donburi tends to be less soupy but is thickly seasoned or has a strong flavored sauce to go well with white rice. If you want it to be tsuyudaku in a restaurant, request more sauce when you order.
[Popular Items]
Una-don, gyu-don, buta-don, ebi chili–don (spicy shrimp) sauce katsu-don (pork cutlets with thick sauce), miso katsu don (pork cutlets with miso-based sauce), tori kara-don (fried chicken), mabo-don (tofu in spicy meat sauce)

TYPE 3 TEMPURA
Any kind of tempura can be used as the topping of a donburi dish. A special thick sauce, rather than *tentsuyu* (the thin dipping sauce served with tempura)–is typically used for this donburi. After being deep-fried, the tempura is dipped in the thick sauce before being arranged on the rice. More sauce is then poured over the tempura to complete the dish.
[Popular Items]
Ten-don, ebi ten-don (shrimp tempura), yasai tendon (assortment of vegetable tempura), kakiage-don (tempura using an assortment of chopped ingredients fried together)

TYPE 4 FRESH SEAFOOD
Sashimi quality sliced raw fish are used as toppings for this type of donburi. Some of these toppings are dipped in a special sauce before being arranged on the rice. Technically you can put any item on top, but there are some favorite combinations, such as uni (sea urchin) and ikura (salmon roe) or salmon and ikura. Some rice is seasoned as it would be for *chirashizushi* (fresh seafood mixed with sushi rice).
[Popular Items]
Kaisen-don, ikura-don, uni ikura-don, sake ikura-don, tekka don, maguro yamakake-don

Photo courtesy of Hasaki Restaurant

YOUR OYAKO-DON IS JUST TEN MINUTES AWAY!

Topped with chicken and eggs, oyako-don is one of the most popular of the many types of donburi (rice bowl) dishes. The steamed rice in this mild, soothing dish has a fluffy texture. Some people prefer to let their oyako-don toppings run down to the bottom of the bowl and completely mix with the rice, but others favor a less soupy consistency so that they can enjoy the contrast of the toppings and the rice. You can control the runniness according to your personal taste. Here, Mr. Kojiro Saeki, executive chef of Donburi-Ya, shares his step-by-step instructions for cooking scrumptious okayo-don. If you have steamed rice ready to go, you can make this in ten minutes.

INGREDIENTS Serves 1

1 donburi bowl of rice (steamed)
2oz. chicken thigh (or chicken breast) with skin
2 eggs
1/6 onion
Green onion to garnish (optional)
Mitsuba leaf to garnish (optional)
Sugar to season (optional)
8oz. mixed sauce*
(ratio: 4 dashi broth** to 1 soy sauce to 1 mirin)

*You can substitute store-bought udon noodle soup or soba noodle soup for the mixed sauce

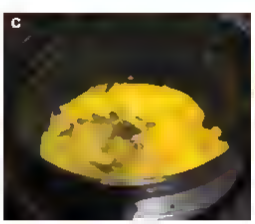
**You can substitute chicken broth for dashi broth

STEPS

1. Slice both onions, cut mitsuba leaf into a 1-inch-long piece, and chop chicken into bite-sized pieces
2. Heat mixed sauce in saucepan and add chicken and regular onion. [photo A]
3. Bring to boil, cover saucepan, and boil a couple of minutes until chicken is cooked.
4. Remove cover and add green onion and mitsuba leaf. [photo B]
5. Crack eggs in bowl and stir roughly. Try not to mix egg yolks and egg whites completely. [photo C]
6. Pour eggs over boiling chicken and onions and heat until eggs are half done. [photo D]
7. Remove from heat and pour over steamed rice in donburi bowl.

Note: If you like your toppings in a soupy sauce, you can pour all the oyako-don toppings over the rice. If you prefer less soupy, omelet-style toppings, pour out a bit of the soup before pouring the toppings over your rice.

"It's fine to use regular chicken broth if you can't make Japanese dashi broth, but I recommend you use chicken with skin because the skin gives good umami [savoriness] to the base of the broth."



Cafe Zaiya

PROMISING FRESH AND STEAMY LUNCH MEALS - EVERYDAY FROM NOON

RESTAURANT DATA

18 E. 41st St
(bet. 5th & Madison Aves.)
New York, NY 10017
www.zaiyany.com
www.zaiyafood.com
Mon-Fri: 8am-8pm
Sat: 10am-8pm
Sun: 11am-7pm
Table: 23 seats
Counter: 5 seats

Chicken Sauce Katsu Don $5.95

DONBURI DATA

Toppings: Breaded chicken thighs are deep fried until golden brown and covered with sweet and spicy katsu sauce. Thinly sliced cabbage balances out the entire meal.
Highlights: This juicy and tender chicken katsu will have you come back for more. Everything on the menu can be pre-ordered from www.zaiyafood.com

Chiyoda Sushi

CRUNCHY AND JUICY DONBURI THAT WILL SATISFY YOUR CRAVINGS

RESTAURANT DATA

16 E. 41st St
(bet. Madison & 5th Aves.)
New York, NY 10017
TEL: 212-400-6660
www.chiyodasushiny.com
Mon-Fri: 11:30am-2:30pm
Table: 2nd seats
Counter: 10 seats

Jumbo Shrimp Tempura Bowl $12.75

DONBURI DATA

Topping: Two jumbo shrimp, slices of smelt fish and assorted vegetables are deep fried tempura-style and topped with a sweet and savory soy sauce over rice.
Highlights: Their donburi dishes are as delectable as their signature sushi, and the sides of miso soup and a salad make it a hearty and satisfying meal for lunch.

Daimatsu Restaurant

TUNA, TUNA AND MORE TUNA - DONBURI FOR TUNA LOVERS

Original Dish only for Chopsticks NY readers

RESTAURANT DATA

960 Mountain Ave
Mountainside, NJ 07092
TEL: 908-233-7666
www.daimatsusushibar.com
Lunch: Tue-Fri 11:30am-2pm
Dinner: Tue-Thu 5pm-9pm
Fri 5pm-10pm
Sat 4:30pm-10pm
Sun 4pm-8:30pm
Table: 20 seats
Counter: 12 seats

Special Tekka Don $25

DONBURI DATA

Topping: Fresh tuna and super fatty tuna are beautifully arranged over rice, along with avocado and tuna in a cucumber slice, tuna and seaweed roll and spicy tuna.
Highlights: Super fatty tuna melts in your mouth, and the varieties of tuna will let you enjoy different flavor combinations. It is served with a soup, salad and ice cream.

Donburi-Ya

BOOST YOUR ENERGY LEVEL WITH YAKINIKU DON

RESTAURANT DATA

137 E. 47th St.
(bet. Lexington & 3rd Aves.)
New York, NY 10017
TEL: 212-980-7509
Mon-Fri: 12pm-2:30pm
5:30pm-3am
Sat: 5:30pm-3am
Sun: 5:30pm-11pm
Table: 18 seats
Counter: 18 seats

Yakiniku Don $11

DONBURI DATA

Topping: Thinly sliced beef is grilled with onions and garlic stems in soy based yakiniku sauce with a slight bite. Their sauce is not too sweet and has a well-rounded complex flavor that increases your appetite and goes wonderfully with white rice.
Highlights: This meal is served with miso soup, a salad and Japanese pickles for lunch.

Go Restaurant

EDIBLE BASEBALL FIELD FOR THE AVID ENTHUSIASTS

Don Mattingly Don $23

RESTAURANT DATA

30 St. Marks Pl.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL 212-254-5510
Mon & Tue 5pm-1am
Wed-Thu & Sun 12pm-1am
Fri & Sat 12pm-2am
Table 48 seats
Counter 9 seats

DONBURI DATA

Topping Slices of tuna, strips of squid and a plethora of okra sauce are arranged as a baseball field on a bed of sushi rice mixed in with pieces of eel and avocado
Highlights The menu includes traditional donburi like Oyako Don ($8.50), Katsu Don ($9) and Ten Don ($9.50) and they are offered at discounted prices during lunch hour.

Matsukado

EXPERIENCE AUTHENTIC AND ADDICTIVE KATSU DONBURI IN NY

Jo Katsu Don $11

RESTAURANT DATA

104 2nd Ave.
(bet. 6th & 7th Sts.)
New York, NY 10003
TEL 212-260-3939
www.matsukado.com
Mon-Sun 12pm-11:30pm
Table 40 seats

DONBURI DATA

Topping Your choice of a pork or chicken cutlet, together with slices of onions and an egg, are lightly simmered in their special blend of dashi broth. Mixing the runny egg yolk with other ingredients makes the entire meal rich and even more scrumptious
Highlights Their veteran chefs have been offering the same authentic flavor since 1970.

Onya Japanese Noodle

UDON SPECIALTY RESTAURANT IS A HIDDEN DONBURI SPOT

$1 OFF
All Lunch Meals with this ad
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Cannot be combined with other coupons

Ontama Tori Don $4.50 (Lunch only)

RESTAURANT DATA

143 E. 47th St.
(bet. 3rd & Lexington Aves.)
New York, NY 10017
TEL 212-715-0460
Lunch Mon-Sat 11am-3pm
Dinner Mon-Sun 5pm-11pm
Table 60 seats
Counter 10 seats
*Parties of up to 30 people are welcome

DONBURI DATA

Topping The combination of chicken simmered in its original dashi broth and a coddled egg seasoned with a special raw soy sauce has a warm, comforting flavor
Highlights The topping is served over steamy Koshihikari rice. Mix it all together to enjoy the tasty essence in every bite. A wide variety of donburi dishes are available.

Sobakoh

SEASONAL DELICACY IN A DYNAMIC DONBURI STYLE

Softshell Crab Tempura Donburi $12.50 (Lunch only)

RESTAURANT DATA

309 E. 5th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL 212-254-2244
www.compasscompass.com/sobakoh
Mon-Sun Lunch 12pm-3pm
Dinner 5:30-10:45pm
Table 20 seats
Counter 6 seats

DONBURI DATA

Topping A whole soft-shell crab and a shishito pepper are deep fried in a blend of vegetable oil and sesame seed oil for the perfect crispiness and excellent aroma
Highlights Its mouthwatering donburi sauce is made from their original "kaeshi" (soba dipping sauce base). It comes with a soup and an assortment of appetizers

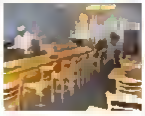
Takesushi

INDULGE YOURSELF IN AN EXTRAVAGANT SEAFOOD DONBURI

Kaisen Don $10.50
(Lunch only)

RESTAURANT DATA

1026 2nd Ave
(bet. 54th & 55th Sts.)
New York, NY 10022
TEL 212-355-3557
www.takesushi.com
Lunch: Mon-Fri
11:45am-2:30pm
Dinner: Mon-Sun
5:30pm-10pm
Table: 20 seats
Counter: 10 seats



DONBURI DATA

Topping: An ample portion of tuna, flounder and sea urchins over sushi rice that is also layered with slices of tuna, is a lavish and fulfilling meal to enjoy on a budget.
Highlights: Takesushi's owner is also a seafood distributor, so serving fresh and premium seafood at amazingly discounted prices is their specialty!

Udon West

QUICK AND TASTY DONBURI FOR PEOPLE ON THE GO

Spicy Tuna Don $5.95

RESTAURANT DATA

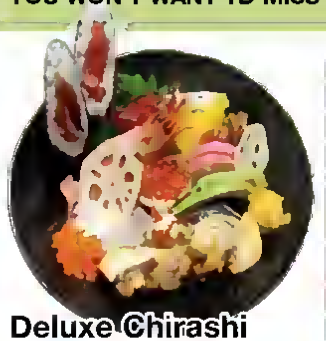
11 St. Marks Pl.
(bet. 2nd & 3rd Aves.)
New York, NY 10003
Sun-Thu: 12pm-3am
Fri & Sat: 12pm-4am
Table: 6 seats
Counter: 14 seats

DONBURI DATA

Topping: A generous portion of spicy tuna is served on shredded seaweed over rice.
Highlights: If you are a fan of spicy tuna, this is the dish that can satisfy your craving to the fullest. They also offer 4 other donburi dishes, and combinations with an udon noodle soup ($8.95-$9.95) will surely satisfy even those with a big appetite.

Yakitori East

GENERDUSLY PORTIDNED DDNBURI YOU WON'T WANT TD MISS



Deluxe Chirashi $18 (Sunday Only)

RESTAURANT DATA

210 E. 44th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL 212-687-5075
Mon-Fri: 11:30am-2:45pm
5:30-10:30pm
Sat & Sun: 5:30pm-10pm
Table: 30 seats
Counter: 13 seats

DONBURI DATA

Topping: A smorgasbord of premium raw seafood is served over sushi rice donburi style. It includes tuna, salmon, yellowtail, flounder, shrimp, tuna rolls and more.
Highlights: This beautifully decorated deluxe donburi is accompanied by a salad and a mini udon noodle soup. It is a great deal for your buck offered only on Sundays.

Yakitori Totto

SWEET, SPICY AND SMOKY AROMA TITILLATES YOUR TASTE BUDS

Kalbi Don
(Beef Short Rib) $11

RESTAURANT DATA

251 W. 55th St., 2nd Fl.
(bet. Broadway & 8th Ave.)
TEL. 212-245-4555
www.tottonyc.com
Lunch: Mon-Fri 11:30am-2pm
Dinner: Mon-Thu 5:30pm-12am, Fri & Sat 5:30pm-1am, Sun 5:30pm-11pm
Tables: 16 seats
Counter: 12 seats
Box: 10 seats

DONBURI DATA

Topping: Kalbi skewers, marinated in their original sauce, are cooked over charcoal grills and served with scallions, cucumber pickles and a coddled egg over rice.
Highlights: Mouthwatering kalbi beef and a coddled egg with its firm yolk and silky egg white are a match made in heaven that will delight any palate.

The 3rd Annual Cover Artist Contest

Cover Artist Wanted

Chopsticks NY™ is currently looking for a talented artist who will contribute cover art for the year 2011. Anybody can enter the contest No experience required. We look forward to your fresh ideas, unique approach, and original view.

Entry Rules

Submission materials

1. A short essay explaining your approach to the cover of Chopsticks NY™. Clarify how you think your artwork represents the concept of the magazine.
2. A CD with sample images you would like to use for the cover. You also can include your portfolio on the CD.
3. Your resume (Please mail all of the materials to the address below)

*PLEASE NOTE – Submitted Materials Will NOT Be Returned. Do not send original artworks.

Trend Pot NY, LLC.
Attn: Chopsticks NY Cover Contest
411 Lafayette St , 3rd Fl., New York, NY 10003

APPLICATION DEADLINE: MAY 14TH, 2010
NO ENTRY FEE REQUIRED

*Call or email for details 212-431-9970 (x113) or komura@trendpot.com

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GARLIC BEEF BY *NOBUHIRO MORI (HASAKI RESTAURANT)*

THE KURAMOTO

TOSHIMORI SAKE BREWERY CO., LTD.

LISTINGS

JAPANESE RESTAURANT

OTHER ASIAN RESTAURANT

GROCERY & SAKE

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available — Open for Lunch

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Family Dining

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Vegetarian Friendly — Business Dinner

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Upper West

Akai Sushi Lounge — Upper West
507 Columbus Ave (bet. 84th St & 85th St) — $18
212-362-2700

Bar Masa — Upper West
Time Warner Ctr, 10 Columbus Cir, 4th Fl — $69
212-823-9800

Dan Japanesa Restaurant — Upper West

Serving affordable Japanese dishes for $20 or less in the heart of Lincoln Sq, for over 30 years. Our sushi chef Mr. Miyata and the driving chef Mr. Miyata are both native Japanese and have been satisfying our patrons with delicious meals for over a decade.

2081 Broadway (at 69th St.) — $20
212-877-5295

Gari — Upper West
370 Columbus Ave. (bet. 77th & 78th St.) — $80
212-362-4616

Heku — Upper West
2425 Broadway (bet. 89th & 90th St.) — $25
212-580-8566

Heru — Upper West
433 Amsterdam Ave (bet. 80th & 81st St.) — $35
212-579-5855

Ichie Restaurant — Upper West
53 W 106th St (bet. Manhattan & Columbus) — $20
212-665-4668

Kitaru — Upper West
510 Amsterdam Ave (bet. 84th & 85th St.) — $25
212-787-3001

Kouzan — Upper West
685 Amsterdam Ave (at 93rd St.) — $25
212-280-0099

Kumo Sushi — Upper West
165 W 72nd St. (Amsterdam & Columbus Ave) — $30
212-580-7228

Mama Sushi — Upper West
237 Dyckman St. (Broadway & Riverside Dr) — $25
212-544-0003

Mana Organic Cafe — Upper West
646 Amsterdam Ave (bet. 91st & 92nd St.) — $20
212-787-1110

Masa — Upper West
Time Warner Ctr, 10 Columbus Cir, 4th Fl — $400
212-823-9800

Matsu — Upper West
463 Columbus Ave (bet. 83rd & 84th St.) — $25
212-799-7922

Momoya Amsterdam — Upper West
427 Amsterdam Ave (bet. 80th & 81st St.) — $35
212-580-0007

Neo Sushi — Upper West
2286 Broadway (bet. 82nd St. & 83rd St.) — $26
212-769-1003

Next Door — Upper West
513 W 187th St (Pinehurst & Fort Washington) — $26
212-543-2111

Ozu — Upper West
566 Amsterdam Ave (bet. 87th & 88th St.) — $20
212-787-9318

Planet Sushi — Upper West
380 Amsterdam Ave. (Corner of 78th) — $25
212-712-0012

Sage Grill — Upper West
1208 Amsterdam Ave (bet. 122nd & 123rd St.) — $25
212-666-2998

Sajja — Upper West
258 W 109th St (bet. Bway & Amsterdam) — $20
212-749-1334

Suma Sushi — Upper West
964 Amsterdam Ave (bet. 107th & 108th St.) — $25
212-280-5858

Sun-Chan — Upper West
2707 Broadway (bet. 103rd & 104th St.) — $35
212-749-5009

Sushi A-Go-Go — Upper West
1900 Broadway (bet. 63rd & 64th St.) — $20
212-724-7340

Sushi Hane — Upper West
468 Amsterdam Ave (bet. 82nd & 83rd St.) — $35
212-874-1076

Sushi Yu 2 — Upper West
827 W 181st St. (bet. Pinehurst & Cabrini) — $25
212-781-6833

Tamaya — Upper West
4030 Broadway (at St. Nicholas Ave.) — $35
212-568-0031

Tenzan — Upper West
285 Columbus Ave. (bet. 73rd St. & 74th St.) — $32
212-580-7300

Vina Sushi & Soke — Upper West
2953-55 Broadway (bet. 115th & 116th St.) — $25
212-222-3568

Yuhi Sushi — Upper West
658 Amsterdam Ave (at 92nd St.) — $20
212-787-8200

Upper East

Aki Sushi — Upper East
1425 York Ave. (bet. 75th & 76th St.) — $30
212-628-8855

Akita — Upper East
1771 1st Ave (bet. 91st & 92nd Ave.) — $25
212-828-8580

Dangun — Upper East
309 E 83rd St. (bet. 1st & 2nd Ave.) — $54
212-737-5858

East Japanese — Upper East
354 E 58th St. (bet. 1st & 2nd Ave.) — $22
212-734-5270

Fuji Yama — Upper East
1480 1st Ave. (bet. 76th & 77th St.) — $30
212-249-2722

Geisha — Upper East
33 E 61st St. (bet. Park & Madison Ave.) — $61
212-813-1812

Ginza — Upper East
800 Lexington Ave (at 62nd St.) — $20
212-308-7538

Haru — Upper East
1327 3rd Ave. (at 77th St.) — $30
212-452-0029

Haru Sake Bar — Upper East
1329 3rd Ave. (at 76th St.) — $38
212-452-2230

Hokkaido — Upper East
1817 2nd Ave (at 94th St.) — $25
212-289-1902

Ichiro — Upper East
1594 2nd Ave (bet. 82nd & 83rd St.) — $30
212-396-6300

Ikenohene — Upper East
1016 Lexington Ave, (bet. 72nd & 73rd St.) — $25
212-737-9031

Iron Sushi — Upper East
355 E 78th St (bet. 1st & 2nd Ave.) — $25
212-772-7640

Isohama — Upper East
1666 3rd Ave (bet. 93rd & 94th St.) — $35
212-828-0099

Iwasaki Sushi — Upper East
1103 1st Ave. (bet. 60th & 61st St.) — $25
212-308-8628

KAI — Upper East
822 Madison Ave (bet. 67th & 68th St.) — $100
212-988-7277

Kao Sushi — Upper East
1280 1st Ave (bet. 68th & 69th St.) — $25
212-396-2754

Ko Sushi (2nd Ave.) — Upper East
1329 2nd Ave (at 70th St.) — $31
212-439-1676

Ko Sushi (York Ave.) — Upper East
1619 York Ave (bet. 85th & 86th St.) — $31
212-772-8838

Koto Sushi — Upper East
310 E 53rd St. (bet. 1st & 2nd Ave.) — $30
212-421-1216

Kyoto Sushi — Upper East
1240 Lexington Ave (bet. 83rd & 84th St.) — $30
212-288-5024

Matsu — Upper East
411 E. 70th St. (bet. York & 1st Ave.) — $30
212-744-5454

Mr Ginger — Upper East
1572 2nd Ave (bet. 81st & 82nd St.) — $33
212-388-1188

Naruto Ramen — Upper East

Our signature NARUTO RAMEN, is a soy broth based noodle soup topped with boiled eggs, various vegetables and thick slices of tender pork. Miso and curry flavored both also available. Enjoy any ramen for $6.50 on Mondays and GYOZA for $2.50 on Wednesdays.

156E 3rd Ave (bet. 89th & 90th St.) — $10
212-253-7903

Oaki Sushi — Upper East
1575 3rd Ave (bet. 89th & 90th St.) — $35
212-426-3381

Poke — Upper East
343 E 85th St. (bet. 1st & 2nd Ave.) — $30
212-249-0568

Sasabune — Upper East
401 E 73rd St. (bet. 1st & York Ave.) — $85
212-249-6583

Shabu-Shabu 70 — Upper East
314 E 70th St. (bet. 1st & 2nd Ave.) — $37
212-861-5635

Sushi Hana — Upper East
1501 E 2nd Ave (at 78th St.) — $30
212-327-0582

Sushi of Gari — Upper East
402 E 78th St (bet. 1st & York Ave.) — $80
212-517-5340

Sushi Saki — Upper East
1143 First Ave (bet. 62nd & 63rd St.) — $57
212-371-0238

Sushi Suki — Upper East
1577 York Ave. (bet. 83rd & 84th St.) — $20
212-249-3786

Tatani 72 — Upper East
1400 2nd Ave (bet. 72nd & 73rd St.) — $25
212-472-1700

Tenzan — Upper East
1714 2nd Ave (at 95th St.) — $35
212-369-3900

Terryaki Boy — Upper East
1780 3rd Ave (bet. 91st & 92nd St.) — $7
212-987-7150

Tokubei 86 — Upper East
314 E 86th St. (bet. 1st & 2nd Ave.) — $25
212-628-5334

TORI SHIN — Upper East
1183 1st Ave. (bet. 64th & 65th St.) — $70
212-956-8408

Totoya — Upper East
1144 1st Ave (at 63rd St.) — $25
212-753-0422

Tsuhi Restaurant — Upper East
1410 First Ave (bet. 74th & 75th St.) — $25
212-517-6860

Wajima — Upper East
134 E. 61st St. (bet. Lex & Park Ave.) — $40
212-813-9065

Wasabi Lobby — Upper East
1564 2nd Ave (at 82nd St.) — $30
212-988-8882

YUKA Restaurant — Upper East
1557 2nd Ave (bet. 80th & 81st St.) — $25
212-772-8675

Yuka — Upper East
1531 York Ave (at 81st St.) — $25
212-988-5800

Midtown West

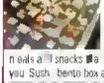
Aki Sushi — Midtown West
355 W 52nd St (bet. 8th & 9th Ave.) — $30
212-262-2988

Aoki — Midtown West
234 W 48th St (bet. Broadway & 8th Ave.) — $30
212-956-2356

Asahi Japanese Restaurant — Midtown West
311 W 48th St (bet. 8th & 9th Ave.) — $20
212-307-5040

Bamboo 52 — Midtown West
344 W 52nd St. (bet. 8th Ave & 9th Ave.) — $18
212-315-7777

Bento Nouveau — Midtown West



We offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious" we are here to provide ready-to-eat Japanese meals and snacks. We are delicious and healthy for you. Sushi, bento box and noodles are available.

1407 Broadway (bet. 38th & 39th St.) — $8
212-354-1405

Midtown West **Benihana**
47 W 56th St (bet. 5th & 6th Ave.)
212-581-0630
$30 L

Midtown West **Blue Ribbon Sushi**
308 W 58th St (bet. 8th & 9th Ave.)
212-397-0404
$61 L

Midtown West **East 55**
253 W 55th St (bet. Broadway & 8th Ave.)
212-581-2240
$20 L

Midtown West **Fuji**
230 W 56th St (bet. Broadway & 8th Ave.)
212-245-7137
$25 L

Midtown West **Go Sushi**
756 9th Ave (at 51st St.)
212-459 2268
$20 L

Midtown West **GO! GO! CURRY!**

The triple crown winner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of diners and now take advanced orders. Delivery is available in Midtown West and East for all limited time. Details on website.
273 W 38th St (bet. 7th & 8th Ave.)
212 730-5555 www.gogocurryusa.com
$8.5 D L

Midtown West **Haru**
205 W 43rd St (bet. Broadway & 8th Ave.)
212-398-9810
$30 L

Midtown West **Hayashi Ya**
857 9th Ave (bet. 56th & 57th St.)
212 258 2998
$15 L D

Midtown West **Inakaya**
620 8th Ave (at 40th St.)
212-354-2105
$45 L D

Midtown West **Iroha**
152 W 49th St (bet. 6th & 7th Ave.)
212-398-4049
$20 L

Midtown West **Ise 56**
56 W 56th St (bet. 5th & 6th Ave.)
212-707-6702
$20 L

Midtown West **Ishihama**
315 5th Ave (at 32nd St.)
212-686-0202
$25 L

Midtown West **Katsu-hama 55**
43-45 W 55th St (bet. 5th & 6th Ave.)
212-541-7145
$18 L D

Midtown West **Kodama 45**
301 W 45th St (bet. 8th & 9th Ave.)
212-582-4055
$20 L

Midtown West **Koi**
40 W 40th St (5th & 6th Ave)
212 921 9330
$60 L

Midtown West **Kyotofu**
705 9th Ave (bet. 48th & 49th St.)
212 974-6012
$25 M L

Midtown West **Menchanka-Tei**
43-45 W 55th St (bet. 5th & 6th Ave.)
212-247-1515
$18 L D

Midtown West **Menkui-Tei**
60 W 56th St (bet. 5th & 6th Ave.)
212 757 1642
$20 L

Midtown West **Monster Sushi**
22 W 46th St (bet. 5th & 6th Ave.)
212 391 7707
$30 L

Midtown West **Natsumi**
226 W 50th St. (bet. Broadway & 8th Ave.)
212 258 2848
$30 L

Midtown West **NOBU 57**
40 W 57th St (bet. 5th & 6th Ave.)
212-757-3000
$100 L

Midtown West **Oyishi Sushi**
374 W 49th St (at 9th Ave.)
212-265-5696
$12 L D

Midtown West **Rio & You**
328 W 45th St (bet. 8th & 9th Ave.)
212-307-0717
$25 Su L

Midtown West **Sake Bar Hagi**
152 W 49th St (bet. 6th & 7th Ave.)
212-764-4545
$30 D

Midtown West **Sapporo**
152 W 49th St (bet. 6th & 7th Ave.)
212-869-6372
$13 L D

Midtown West **Shimizu**
918 W 51st St (bet. 8th & 9th Ave.)
212-581-1581
$50 Su L

Midtown West **Soba Nippon**
19 W 52nd St (bet. 5th & 6th Ave.)
212-489-2525
$30 L

Midtown West **Sugiyama**
251 W 55th St (bet. Broadway & 8th Ave.)
212-956-0670
$90 M Su

Midtown West **Sushi Damo Damo**
330 W 58th St (bet. 8th & 9th Ave.)
212-707-4609
$60 L

Midtown West **Sushi of Gari 46**
347 W 46th St (bet. 8th & 9th Ave)
212 957-0046
$80 L

Midtown West **Sushi Zen**
108 W 44th St (bet. 6th & 7th Ave.)
212-302-0707
$70 Su L

Midtown West **Sushiden**
123 W 49th St (bet. 6th & 7th Ave.)
212-398-2800
$45 Su L

Midtown West **Sushiya**
28 W 56th St (bet. 5th & 6th Ave.)
212-247 5758
$20 L D

Midtown West **Tachigui Sobaya**
732 7th Ave (bet. 48th & 49th St.)
212 265-8181
$8 L

Midtown West **Teriyaki Boy**
885 8th Ave (bet. 57th & 58th St.)
212-307 7202
$7 L D

Midtown West **Yakitori TOTTO**
251 W 55th St (bet. Broadway & 8th Ave.)
212 245-4556
$40 D

Midtown West **Yoshinoya**
255 W 42nd St. (bet. 7th & 8th Ave.)
212-703-9340
$7 L D

Midtown West **Yummy Sushi**
30 Rockefeller Plaza Concourse Level
212-459-2100
$7 L D

Midtown West

Midtown East **Abunya Kinnosuke**
213 E 45th St (bet. 2nd & 3rd Ave.)
212-867 5454
$51 L D

Midtown East **Amakusa**
143 E. 47th St. 2nd Fl (bet. 3rd & Lex. Ave.)
212-593-3115
$20 Su

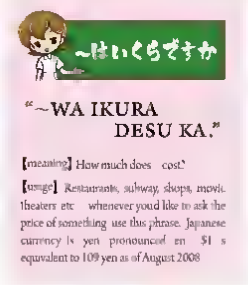
Midtown East **Aquamarine**
713 2nd Ave (bet. 38th &39th St.)
212-297 1630
$30 L

Midtown East **Azusa**
3 E 44th St (bet. 5th & Madison Ave.)
212-681-0001
$25 Su L

Midtown East **Chyoda Sushi**
18 E 41st St (bet. 5th & Madison Ave.)
212-400-8500
$18 Su L

Avenue A Asian World
Mini Thai Cafe
Starter, Entrée & Dessert
for only $12
HAPPY HOUR- 5pm 7pm
50% OFF All Drinks
103 -105 Ave A (bet. E. 6th & 7th St.)
212.982 6109 / 212.533 2928

Momokawa
Yellow Tail Shabu-Shabu
$68 for 2
Also try our popular beef shabu shabu
Beef Shabu Shabu ($45 for 2)
Washu Beef ($70 for 2)
157 E 28th St (bet 3rd & Lex.) 212-684-7830
Mon-Sat 6 11.30pm, Sun 5 10pm


~はいくらですか
"~WA IKURA DESU KA."
[meaning] How much does cost?
[usage] Restaurants, subway, shops, movie theaters etc whenever you'd like to ask the price of something use this phrase. Japanese currency is yen pronounced en $1 is equivalent to 109 yen as of August 2008

Our meat is the BEST of the BEST !
Zabuton Kalbi $12
Regular Kalbi $11 $5.50
NOW OPEN SUNDAY
YAKINIKU IZAKAYA RIKI
250 E. 52nd St. (bet. 2nd & 3rd Ave) TEL 212-826-4255
Mon-Sat 6pm-4am Sun 5:30pm-10.30pm

cho cho san
Japanese Restaurant
15 W 8th St (bet 5th & 6th Ave.)
212 473 3333
www.chochosanrestaurant.com
EVERY NIGHT $10 ALL YOU CAN DRINK HOT SAKE
SUN-TUE BOTTLE OF WINE 1/2 PRICE

Midtown East **DONBURI-YA**
137 E. 47th St. (bet. Lexington & 3rd Ave.)
212-990-7509 $25 L

Midtown East **E53 Teriyaki House**
220 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-888-6075 $20 Su L

Midtown East **Gyu-Kaku**
805 3rd Ave. 2nd Fl. (at 50th St.)
212-702-4618 $40 L

Midtown East **Hakubai**
The Kitano Hotel 66 Park Ave. (at 38th St.)
212-885-7111 $66 L

Midtown East **Haru**
280 Park Ave. (at 46th St.)
212-490-9660 $35 L

Midtown East **Hatsuhana**
17 E. 48th St. (bet. 5th & Madison Ave.)
212-355-3345 $50 Su L

Midtown East **Hatsukana Park**

Casual dining experience with authentic and fresh sushi. The combination of premium seafood and rice is sure to please your appetite! A wide variety of appetizers is popular among the Japanese patrons. Enjoy a relaxing time with great food in a cozy atmosphere.
237 Park Ave. (at 46th St.)
212-661-3400 www.hatsuhana.com $35 Su L

Midtown East **Ise 49**
151 E. 49th St. (bet. Lexington & 3rd Ave.)
212-319-6876 $25 L

Midtown East **Izakaya Ariyoshi**

If you are looking for authentic and refined Izakaya style Japanese food, Ariyoshi is the place to be. Homey atmosphere is perfect to relax and enjoy over 800 kinds of home-style cooking. Fresh ingredients make for a varied daily menu. Open until 4am.
225 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-319-3940 $25 L

Midtown East **Izahaya Riki**
141 E. 45th St. (bet. 3rd & Lexington Ave.)
212-986-5604 $30

Midtown East **Katsu-hama**
11 E. 47th St. (bet. 5th & Madison Ave.)
212 758-5505 $18 L

Midtown East **Koruma Zushi**
7 E. 42nd St. 2nd Fl. (bet. 5th & Madison Ave.)
212 302-2602 $110 Su L

Midtown East **MEGU Midtown**
945 UN Plaza (1st Ave. bet. 47th & 48th St.)
212-964-7777 $125 Su L

Midtown East **Manchanko-Tai**
131 E. 45th St. (bet. Lexington & 3rd Ave.)
212-986-6805 $14 L

Midtown East **Maco**
518A 3rd Avenue (bet. 34th & 35th St.)
212-685-3663 $30 L

Midtown East **Nada-Sushi**
135 E. 50th St. (bet. Lexington & 3rd Ave.)
212-838-2537 $25 Su L

Midtown East **Naniwa**
4 E. 46th St. (bet. 5th & Madison Ave.)
212-870-4045 $30 L

Midtown East **Nippon**
155 E. 52nd St. (bet. Lexington & 3rd Ave.)
212 758-0226 $49 Su

Midtown East **Oms/b**
156 E. 48th St. (bet. Lexington & 3rd Ave.)
212-922-9788 $9 Su L

Midtown East **Onya**
149 E. 47th St. (bet. Lexington & 3rd Ave.)
212 715-0460 $30 L

Midtown East **Restaurant SEO**
249 E. 49th St. (bet. 2nd & 3rd Ave.)
212-355-7722 $40

Midtown East **Ringo**
205 E. 45th St. (bet. 2nd & 3rd Ave.)
212-867-4200 $50 L

Midtown East **SAKAGURA**

Largest sake bar in the world serving over 200 varieties of sake and seasonal daily specials. Homemade soba, and lunch set of soba & a choice of popular dish amazing in decor situated on the basement level is perfect for couples. Private parties available.
211 E. 43rd St. #1F (bet. 2nd & 3rd Ave.)
212-953-7253 www.sakagura.com $50 L

Midtown East **Skaturi**
125 E. 39th St. (bet. Lexington & Park Ave.)
212-867-6969 $30 L

Midtown East **Skinbashi**
7 E. 48th St. (bet. 5th & Madison Ave.)
212-813-1008 $35 L

Midtown East **Shochu Bar Hatchan**

Conveniently located near Grand Central Station, it is an oasis offering a wide selection of shochu and Japanese tapas. Enjoy drinks with yakitori and sushi served from the adjacent Yakitori East Restaurant. No cover charge. Discover your favorite shochu here.
210 E. 44th St. (bet. 3rd & 2nd Ave.)
212-687-5075 www.shochubarhatchan.com $30

Midtown East **Soba TOTTO**
211 E. 43rd St. 1st Fl. (bet. 2nd & 3rd Ave.)
212-557-6200 $40 L

Midtown East **Suski ANN**
38 E. 51st St. (bet. Park & Madison Ave.)
212 755-1780 $50 Su

Midtown East **Sushi Time**
921 2nd Ave. (bet. 49th & 44th St.)
212-583-8983 $20 L

Midtown East **Suskidan**
18 E. 49th St. (bet. 5th & Madison Ave.)
212 758-2700 $45 Su L

Midtown East **Takesushi**
1029 2nd Ave. (bet. 54th & 55th St.)
212-355-3857 $35 Su L

Midtown East **Tokyo**
342 Lexington Ave. (bet. 39th & 40th St.)
212-697-6330 $50 L

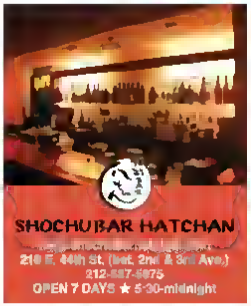
Midtown East **Tsushima**
141 E. 47th St. (bet. Lexington & 3rd Ave.)
212 207-1305 $40 Su L

Midtown East **Udan Wast**
150 E. 40th St. (bet. Lexington & 3rd Ave.)
212-922-3677 $10 L

Midtown East **Yakiniku Izakaya Riki**

Serving authentic yakiniku dinner (Japanese BBQ) with several kinds of beef, wine, sake and shochu in a romantic semi-private dining space. A private hall, or stos large parties. Now open Mon-Sat from 6pm to 4am & Sun 5:30pm until 10:30pm.
250 E. 52nd St. (bet. 2nd & 3rd Ave.)
212-628-4295 $30 Su

Midtown East **Yakitori East**
210 E. 44th St. (bet. 2nd & 3rd Ave.)
212-867-5075 $20 L



HAPPY HOUR Now 7days' 7-9pm
Beer all $4 / Shochu bottle all $40 only
Uminoie
45 E. 3rd st. (bet. 1st & 2nd Ave)
646-494-1122 7pm-1am (mo-thu) -2am (fri-sat)
www.downtownuminoie.com

UNAGI TUESDAY
ALL DAY $9.00
(reg.$16/DS18)
Broiled Eel & Takana over Rice in a hot stone pot
Eat in only
Open till 3am Thu to Sat
Saburi Wafu-Chuka Restaurant
165 Lexington Ave. (bet. 30th & 31st St.)
tel. 212-481-7766 / www.saburiny.com

"For Those Who Worship Sushi, Welcome to Your Shrine."
SERVING NY FOR OVER THREE DECADES...
For business & formal dining
Casual dining for families & parties with friends
HATSUHANA
17 E. 48th St. (bet. Madison & 5th Ave.)
212 355.3345
Mon - Fri 11:45am-2:45pm (Lunch)
5:30pm-10pm (Dinner)
Sat 5pm-10pm (Dinner)
www.hatsuhana.com
HATSUHANA PARK
237 Park Ave. (bet. 45th & 46th St.)
212 661 3400
Mon - Fri 11:45am-2:45pm (Lunch)
5:30pm-10pm (Dinner)
www.hatsuhana.com

Midtown East **Yakitori Toriyasu**

Toriyasu is the newest Yakitori spot in Midtown. Menu showcases every imaginable part of chicken, faultlessly seasoned and grilled to perfection. Open late until 3:30am and many special late night dishes like Miso Ramen are available

248 E 52nd St 2FR (bet 2nd & 3rd Ave) $44
212-813-1600 www.toriyasu.com

Midtown East **YAMA Restaurant**

306 E 49th St (bet 1st & 2nd Ave.) $37
212 355-3370

Midtown East **Yummy Sushi**

875 3rd Ave Food Court Lower Level $7
212-896-8901

Korea Town

Korea Town **Ichi Umi Restaurant**

6 E 32nd St (bet. Madison & 5th Ave.) $25
212 725-1333

Korea Town **Toyama Sushi**

11 W 36th St (bet. 5th and 6th Ave.) $22
212-967 9541

Chelsea

Chelsea **Daioh Sushi**

300 W 23rd St (bet 7th & 8th Ave.) $20
212-727-0888

Chelsea **ENNJU**

20 E. 17th St (bet. 5th Ave. & Broadway) $10
646-306-7004

Chelsea **Iron Sushi**

440 3rd Ave (bet. 30th & 31st St.) $25
212-447-5822

Chelsea **Izakaya Tan**

207 10th Ave (bet. 22nd & 23rd St.) $75
212-627-7777

Chelsea **Matsuri**

369 W 16 St (at 9th Ave.) $30
212-243-6400

Chelsea **Momoya Chelsea**

185 7th Ave (at 21st St.) $40
212-989-4456

Chelsea **Monster Sushi**

158 W. 23rd St. (bet. 6th & 7th Ave.) $30
212-620-3131

Chelsea **MORIMOTO**

88 10th Ave (bet 15th and 16th St.) $90
212-989-8883

Chelsea **Naka Naka**

456 W. 17th St (bet. 9th & 10th Ave.) $50
212-929-9544

Chelsea **Rock-n-Sake NY**

136 W. 25th St. (bet. 6th & 7th Ave.) $30
212 255-7253

Chelsea **Tanuki Tavern**

Gansevoort Hotel 18 9th Ave. (at 13th St.) $50
212-660-6766

Chelsea **Tebaya**

144 W. 19th St. (bet. 6th & 7th Ave.) $10
212-924-3335

Gramercy

Gramercy **15 EAST**

15 E. 15th St. (bet. Union Sq W. & 5th Ave.) $80
212-647-0015

Gramercy **Aji Sushi**

519 3rd Ave (bet. 34th & 35th St.) $26
212-686-2055

Gramercy **Aki Sushi**

121 E. 27th St (bet. Lex. & Park Ave. S.) $30
212-213-3388

Gramercy **BUTAI**

115 E. 15th St. (bet. Park Ave. & Irving Pl.) $38
212-387-6885

Gramercy **Choshi**

77 Irving Place (at 19th St.) $30
212-420-1419

Gramercy **Hamachi**

34 E. 20th St. (bet. Broadway & Park Ave.) $17
212-420-8808

Gramercy **Hana**

346 1st Ave. (at 20th St.) $30
212-598-3688

Gramercy **Haru**

220 Park Ave. South (at 19th St.) $25
646-420-0388

Gramercy **JAPONAIS**

111 E 18th St. (bet. Irving Pl. & Park Ave. S.) $65
212-260-2020

Gramercy **Kariton Sushi East**

368 3rd Ave (bet. 26th & 27th St.) $15
212-889-2326

Gramercy **Mishima**

194 Lexington Ave (bet. 30th & 31st St.) $25
212-532-8595

Gramercy **Momokawa**

157 E. 28th St. (bet. Lexington & 3rd Ave.) $45
212-684-7830

Gramercy **SABURI**

It's the only restaurant in NY serving Wafu-chuka (Japanese style Chinese cuisine with a healthy twist. A veteran owner chef who worked under the Iron Chef Chinese creates new and refreshing dishes. Enjoy Chinese cuisine like you've never experienced before

155 Lexington Ave (bet. 30th & 31st St.) $25
212-481-7766 www.saburiny.com

Gramercy **Sushi SAMBA**

245 Park Ave South (bet. 19th & 20th St.) $38
212-475-8377

Gramercy **Sushi Sen-nin**

30 E. 33rd St. (bet. Madison & Park Ave. S.) $45
212-889-2208

Gramercy **Terakawa Ramen**

19 Lexington Ave. (bet. 23 & 22nd St.) $12
212-777-2809

Gramercy **YAMA Restaurant**

122 E. 17th St. (at Irving Pl.) $20
212-475-0369

West Village

West Village **eki on west 4**

181 W 4th St (bet. 6th & 7th Ave.) $44
212-989-5440

West Village **Cho Cho San**

A neighborhood restaurant perfect for a get together with friends and family. They offer their inherited traditional home cooking including many organic & healthy dishes at affordable prices. Student discount available

15 West 8th St (bet. 5th & 6th Ave.) $25
212-473-3333 www.chochosanrestaurant.com

Kalbi on Mondays
50% OFF
Kobe Beef
$5.95 (reg. $9.50)
on Sundays & Wednesdays
HAPPY HOUR
Sun-Thu: 5pm-8pm
Fri & Sat: 11:30pm-3am
12oz Kirin Beer $2.50
Shochu (Ichiko, Satsuma Shiranami, Sudachi Chu, Kuro Kirishima, Lento)
$30/bottle
Yakiniku West
SUSHI ALSO AVAILABLE
218 E 9th St (bet 2nd & 3rd Ave) 7 Days Open!
212-979-9238 Hours Sun- Thu: 5pm- 11:30pm Fri & Sat: 5pm- 4am

West Village **Blue Ribbon Sushi** $51
37 Sullivan St (bet Prince & Spring St)
212-343-0404

West Village **Hakata Tanton** $25
51 Grove St. (bet. 7th Ave. & Bleecker St.)
212-242-3589

West Village **Maruma** $30
548 LaGuardia Pl (bet. Bleecker & W 3rd St.)
212-979-7056

West Village **Miyagi** $20
220 W. 13th St (bet. 7th & Greenwich Ave)
212-620-3830

West Village **Nagomi** $35
178 Prince St. (bet Thompson & Sullivan St.)
212-387-8230

West Village **Ramen Takumi** $13
90 University Pl (bet. 11th & 12th St.)
212-229-1403

West Village **Rockmeisha** $35
11 Barrow St. (bet W. 4th & Bleecker St.)
212-675-7775

West Village **Soto** $45
357 Sixth Ave (bet. W. 4th & Washington Pl.)
212-414-3088

West Village **Sushi Mamba** $18
255 Bleecker St. (Comrie St. & Leroy St.)
212-675-5885

West Village **Tomoe Sushi** $30
172 Thompson St. (Bleecker & Houston St.)
212-777-9346

West Village **Ushuwakamaru** $80
136 W. Houston St. (MacDougal & Sullivan)
212-228-4181

West Village **YAMA an Carmine St.** $37
38-40 Carmine St. (bet. Bleecker & Bedford)
212-989-9330

East Village

East Village **Ashiya** $15
157 1st Ave. (bet. 10th & 11th St.)
212-505-3348

East Village **Avenue A Asian World** $20

Avenue A Sushi and Mini Thai Café are now Avenue A Asian World. Our versatile space offers fresh sushi in a funky ambiance with a large lounge display ing local artworks and live Thai food in a cozy atmosphere. Visit us for a party or a relaxing sit-down dinner.
103-105 Avenue A (bet. E. 6th & 7th St.)
212-982-8109 / 531-2928

East Village **BOND STREET** $40
6 Bond St. (bet. Broadway & Lafayette St.)
212-777-2500

East Village **Cha-An** $20

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. Daily Special Set for lunch or dinner goes well with wide selection of sake. Traditional tea ceremony in Seiki-do (tatami tea room) is available by reservation.
230 E. 9th St. 2nd Fl (bet. 2nd & 3rd Ave.)
212 228-8030 www.chaanteahouse.com

East Village **Chiyona** $15
328 E. 8th St. (bet. 1st & 2nd Ave.)
212-473-3364

East Village **Gyu-Kaku** $40
34 Cooper Sq. (bet. 5th & 6th St.)
212-475-2369

East Village **Curry-Ya** $20

Your hunger will undoubtedly be satisfied at Curry-Ya. Gourmet Japanese Curry boasts amazingly rich and complex flavors and its authentic interior and atmosphere makes anyone feel comfortable during alone or with friends. Lunch Set available from noon to 4 pm.
214 E. 10th St (bet. 1st & 2nd Ave.)
866-602-7779 www.mycurry-ya.com

East Village **GO Restaurant** $20

Serving lunch from Wed to Sun. Lunch combo ($9.45) includes udon, salad and a choice of chicken teriyaki, hamburger steak or other entree. For a drink, sake & Sapporo Beer combo is only $5!
30 St. Marks Pl (bet. 2nd & 3rd Ave.)
212 254-6510

East Village **Hasaki** $35
210 E. 9th St. (bet. 2nd & 3rd Ave.)
212-473-8327

East Village **IPPUDO NY** $20
65 4th Ave. (bet. 9th & 10th St.)
212-388-0088

East Village **Japonica** $40
100 University Pl (at 12th St.)
212-243 7752

East Village **JEWEL BAKO** $45
235 E. 5th St. (bet. 2nd & 3rd Ave.)
212 388 1012

East Village **Kanki Ramen House** $15
351 E 14th St. (bet. 1st & 2nd Ave.)
212 228 1366

East Village **Kanui Oan** $25
108 Avenue A (bet. 11th & 12th St.)
212 777 2098

East Village **Kasadela** $30
647 E 11th St (bet. Ave. B & C)
212 777 1582

East Village **Kanka** $25
25 St. Marks Pl (bet. 2nd & 3rd Ave.)
212 254-8363

East Village **Kyo Ya** $35
94 E. 7th St. (bet. 1st Ave. and Ave. A)
212 582-4140

East Village **Matsukado** $15
104 2nd Ave. (bet. 6th & 7th St.)
212 260-3333

East Village **Matsukado** $15
104 2nd Ave.(bet. 6th & 7th St.)
212 260-3333

East Village **May Chan Ramen** $16
119 2nd Ave. (at 7th St.)
212 982-4215

East Village **May's Place Sushi** $10
121 2nd Ave. (bet. 7th & St. Marks St.)
212 533-4448

East Village **Menkui-Tei** $10
63 Coope Sq. (bet. 7th & St. Marks Pl.)
212 228-4152

East Village **Noodle Cafe Zen** $12

In the heart of East Village, Zen has been serving 12 kinds of ramen noodles as well as hearty udon and sushi since 1985. Don't miss out on our All Day 50% OFF discount on all sushi or sushi rolls for an order over $18 and the late night happy hour after 10pm.
31 St. Marks Pl (bet. 2nd & 3rd Ave.)
212 533-5955 www.zensush nyc.com

East Village **MINCA** $10
536 E 6th St (bet. Ave. A & B)
212-505-3001

East Village **Naton** $20
58 St. Marks Pl (bet. 1st & 2nd Ave.)
212-533-7711

East Village **Nori** $20
129 2nd Ave. (bet. 7th and St. Marks Pl)
212-677 4825

East Village **OH! Taisho** $25
9 St. Marks Pl (bet. 2nd & 3rd Ave.)
212-473-1300

East Village **Otafuku** $6

A tiny vendor-like joint, Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Teriyaki and Oden hot cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.
236 E. 9th St. (bet. 2nd & 3rd Ave.)
212-979-2733

East Village **Rai Rai Ken** $15

Have you ever seen the movie Tampopo – a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience the real Tokyo ramen shop. MSG. Don't forget our homemade gyozas too. We guarantee the most delightful experience!
214 E. 10th St (bet. 1st & 2nd Ave.)
212-477-7030

East Village **Rotatayn NY** $25
231 E. 9th St. (bet. 2nd & 3rd Ave.)
212 979-9674

East Village **Sake Bar Decibel** $40
240 E. 9th St. (bet. 2nd & 3rd Ave.)
212-979-2733

East Village **Sake Bar Satsko** $25
202 E. 7th St (bet. Ave. B & C)
212-614-0333

East Village **Sapporo East** $17
164 1st Ave. (at 10th St.)
212-260-1330

East Village **Setagaya (St. Marks Pl)** $13
34-A St. Marks Pl (bet. 2nd & 3rd Ave.)
212-387 7858

East Village **Setagaya-E.Village** $13
141 1st Ave. (bet. St. Marks & 9th St.)
212-529-2740

East Village **Shabu-Tatsu** $20
218 E. 10th St. (bet. 1st & 2nd Ave.)
212-477-2972

East Village **Sobaknk** $15

Sobakoh offers 100% hand made soba noodles and our savory dipping sauces. Experience a true fusion of Tokyo and Osaka flavors. Lunch Special is $11-$14.50 for lunch 4-Course Early Bird Special ($15.50) is served until 7pm.
308 E 5th St (bet. 1st & 2nd Ave.)
212-254-2244 www.tompaxcompass.com/sobakoh

East Village **SOBAYA** $15

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or udon, side dishes and dessert. Daily special appetizers and sake selection available for dinner.
229 E. 9th St. (bet. 2nd & 3rd Ave.)
212-533-6066 www.sobaya-nyc.com

East Village **Sauan Noodle** $12
326 E. 6th St. (bet. 1st & 2nd Ave.)
212-388-1155

East Village **Souan Restaurant** $20
20 E. 13th St. (bet. University Pl. & 5th Ave.)
212-627-7150

East Village **Sushi Ariyoshi** $30

Sushi Ariyoshi is a hidden gem located near Union Square, serving Japanese tapas & sushi. This menu includes authentic Japanese dishes as well as innovative dishes with a large selection of appetizers. A bar counter and a wide variety of sake available.
810 Broadway (bet. 11th &12th St.)
212-388-1994

East Village **Sushi Lounge** $12

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sushi rolls for an order over $12. The menu also includes Tempuras and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm.
132 St. Marks Pl (bet. 1st Ave & Ave. A)
212-598-1198 www.sushiloungenyc.com

East Village **Takahachi** $20
96 Ave. A (bet. 5th & 6th St.)
212-505-6524

East Village **Teriyaki Boy** $7
218 E. 10th St. (bet. 1st & 2nd Ave.)
212-677-6058

East Village **Typhoon** $15
79 St. Marks Pl (bet. 1st & 2nd Ave.)
212-675-2080

East Village **Udon West** $20
11 St. Marks Pl (bet. 2nd & 3rd Ave.)

East Village **Uminaia** $20

Uminaia is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts.
86 E. 3rd St (bet. 1st & 2nd Ave.)
646-454-1122 www.downtownuminaia.com

East Village **Village Yakocko** $20
6 Stuyvesant St. 2Fl (bet. 9th St. & 3rd Ave.)
212-594-3041

East Village **Yakiniku West** $25
218 E. 9th St (bet. 2nd & 3rd Ave.)
212-979-5236

East Village **Yakitori Taisho** $20
53 St. Marks Pl (bet. 2nd & 3rd Ave.)
212 228-5086

East Village **Yoshi Sushi** $10
131 Avenue A (bet. St. Marks Pl. & 9th St.)
212-420-5809

Lower Manhattan

Lower Manhattan **Bento Nouveau** $8

We offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious" we are here to provide ready-to-eat Japanese meals and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available.
173 Broadway (at Courtland St.)
212-437-6744

Lower Mhn **Azabu Sushi** $50
426 Greenwich (basement of Greenwich Grill) 212-274-0428

Lower Mhn **Bento Nouveau** $8

Located a few steps away from Battery Park, we offer authentic Japanese, ready-to-eat meals and snacks that are delicious and healthy for you. Our sushi bento box and noodles are prepared fresh and you can dine in or take your meal to the park to enjoy the view
32 Broadway (at Morris St.) 212-747-0994

Lower Mhn **Cube 63** $21
59 Clinton St (bet. Stanton & Rivington) 212-228-6751

Lower Mhn **EN Japanese Brasserie** $40
435 Hudson St (at Luray St.) 212-647-9196

Lower Mhn **Greenwich Grill** $50
428 Greenwich St (bet Verity & Laight St) 212-274-0428

Lower Mhn **Hiroko's Place** $15
75 Thompson St. (bet. Spring & Broome St.) 212-625-1303

Lower Mhn **Ise Downtown** $38
56 Pine St. (bet. William & Pearl St.) 212-785-1600

Lower Mhn **Kajou** $25
21 South End Ave. (at W. Thames St.) 212-786-9888

Lower Mhn **Matsugen** $44
241 Church St. (at Leonard St.) 212-625-0202

Lower Mhn **MEGU New York** $125
62 Thomas St. (Church & W. Broadway) 212-964-7777

Lower Mhn **Mottsu** $25
265 Mott St. (bet. E. Houston & Prince St.) 212-343-8017

Lower Mhn **NINJA** $35
25 Hudson St. (bet Duane & Reade St.) 212-274-8500

Lower Mhn **NOBU** $100
105 Hudson St. (at Franklin St.) 212-219-0500

Lower Mhn **NOBU NEXT DOOR** $75
105 Hudson St. (Franklin & N. Moore St.) 212-334-4445

Lower Mhn **Omen** $30
113 Thompson St. (bet. Prince & Spring Sts.) 212-925-8923

Lower Mhn **Quicky Shabu Shabu** $13
2376 Grand St. (Brewery and Chrystie St.) 212-431-0996

Lower Mhn **Rosanjin** $80
141 Duane St. (bet Church & W. Broadway) 212-227-7963

Lower Mhn **Sechiko's on Clinton** $33

High-end yet affordable authentic/creative Japanese sushi/sake restaurant in the heart of LES with tranquil garden for auto de el ning. Perfect for private parties, business meetings, birthday parties and holiday events. Delivery and catering services available
25 Clinton St (bet E. Houston & Stanton St) 212-253-2500 www.sechikosondinton.com

Lower Mhn **Souen Restaurant** $20
210 6th Ave. (at Prince St.) 212-807-7421

Lower Mhn **Soy** $14
102 Suffolk St. (bet. Delancey & Rivington) 212-253-1158

Lower Mhn **Suteishi** $20
24 Peck Slip (bet Water & Front St.) 212-766-2344

Lower Mhn **Takahachi Tribeca** $35
145 Duane St. (Church & W. Broadway) 212 571 1830

Lower Mhn **Tokyo Bar** $25
277 Church St. (bet. White & Franklin) 212-366-2767

Lower Mhn **Tokyo Lunch** $10
10 John St. (bet. Nassau St & Broadway) 212-608 1394

Lower Mhn **Yuski** $12
250 Vesey St. (4 World Financial Center) 212-945-3097

Lower Mhn **Zutto** $20
77 Hudson St. (bet. Jay & Harrison St.) 212 233 3287

Brooklyn

Brooklyn **1 or 8** $26
66 South 2nd St Brooklyn, NY 11211 718-384-2152

Brooklyn **Blue Ribbon Suski** $55
278 5th Ave. (bet. 1st St. & Garfield Pl.) 718-840-0406

Brooklyn **Bozu** $30

Japanese fusion tapas restaurant offering homemade infused Japanese spirits and more than 20 varieties of sake. Try our famous sushi bombs which are deep fried round sushi. A huge heated patio available. 6pm-12am (Mon. Thu. Sun) 6pm-1am (Fri. & Sat.)
296 Grand St (bet Havemeyer & Roebling) 718-384-7770 www.bozou.com

Brooklyn **Cube 63** $20
234 Court St. (at Baltic St.) 718-243-2206

Brooklyn **Geido** $20
331 Flatbush Ave. (nr Flatbush Ave.) 718-638-6488

Brooklyn **Hakone** $25
201 Fifth Ave. (bet Union & Berkeley) 718-230-5838

Brooklyn **Hibino** $35
333 Henry St. (Grand & Montgomery St.) 718-260-8252

Brooklyn **Iron Chef House** $15
92 Clark St. (bet. Henry St & Monroe Pl.) 718-858-6517

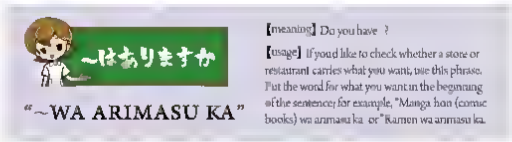
Brooklyn **Koppa Sake House** $30
295 5th Ave. (bet. 4th & 7th Ave.) 718-832-2370

Brooklyn **Ki Sushi** $30
122 Smith St. (bet. Dean & Pacific St.) 718-935-0575

Brooklyn **Mizu** $20
192 Bedford Ave. (bet. 4th St & 7th St.) 718-782-6666

Brooklyn **Osake** $30
272 Court St. (bet. Butler & Douglass St.) 718-643-0044

Brooklyn **qoo Rokata** $25
367 Metropolitan Ave (at Havemeyer St.) 718-384-6483


~はありますか
"~WA ARIMASU KA"
【meaning】Do you have ?
【usage】If you'd like to check whether a store or restaurant carries what you want, use this phrase. Put the word for what you want in the beginning of the sentence; for example, "Manga hon (comic books) wa arimasu ka" or "Ramen wa arimasu ka.

Brooklyn **Sakura 6**
337 Manhattan Ave (Calyer St & Noble) 718-349-7898 $10

Brooklyn **Sapporo Here Japanese**
622 Manhattan Ave (Driggs & Nassau Ave) 718-389-0721 $10

Brooklyn **Sui Ren**
302 Metropolitan Ave (Driggs & Roebling) 718-218-7878 $25

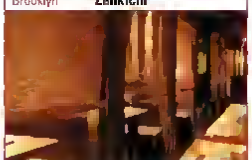
Brooklyn **Supercore**
305 Bedford Ave (bet. S 1st & S 2nd St.) 718-302-4629 $20

Brooklyn **Taro Sushi**
448 Dean St (bet 5th Ave & Flatbush Ave) 718-399-0872 $20

Brooklyn **Tanzan**
7115 19th Ave (at 71st St) 718-621-3238 $30

Brooklyn **Yamato**
168 7th Ave (bet. Garfield & 1st Sr) 718-840-0089 $18

Brooklyn **Zenkichi**



Since 2006 Zenkichi has been serving Tokyo-style seasonal small plates to homes of Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in their exposed semi-private dining booths, diners can savor the 8-course Omakase tasting menu and indulge in premium sake from one of the most extensive selections in the city. -Guests must be 14 years or older to be accommodated

77 North 6th St (@ Wythe Ave.) 718-388-9585 www.zenkichi.com $40

Brooklyn **ZuZu Ramen**
173 4th Ave (at Degraw St) 718-398-9996 $20

Queens

Queens **ARIYOSHI**
41-13 Queens Blvd (bet 41st & 42nd St) 718-937-9288 $18

Queens **go wasabi**
34-02 30th Ave. (at 34th St) 718-204-9354 $23

Queens **KATSUNO**
103-01 Metropolitan Ave (at 71st Rd) 718-575-4033 $35

Queens **Ryoto Sushi**
159-11 Union Tpk (at 159rd St) 718-380-7777 $25

Queens **Momiji Restaurant**
37-04 Queens Blvd. (at 37th St) 718-729-0588 $20

Queens **Setagaya (Flushing)**
37-02 Prince St. Queens, NY 11354 718-321-0290 $13

Queens **Shiro of Japan Atlas Pk**
80-40 Cooper Ave (at 80th St) 718-326-4704 $20

Queens **SUSHI ISLAND**
47-15 Queens Blvd Elmhurst NY 11373 718-803-3033 $20

Long Island

Long Island **Akari**
2063 Merrick Rd Merrick NY 11566 516-378-[illegible] $20

Long Island **Benihana**
2105 Northern Blvd Manhasset NY 11030 516-627-3400 $30

Long Island **Benihana**
920 Merchant's Concourse Westbury NY 516-222-0081 $30

Long Island **Benkei**
14 Elm St Huntington, NY 11743 631-673-0400 $40

Long Island **Inaiome Steak House**
5 5th St Valley Stream, NY 11581 516-872-0413 $28

Long Island **Isono**
214 Jericho Tpk Floral Park, NY 11001 516-437-4552 $25

Long Island **Roban Restaurent**
2016 Merrick Rd Merrick NY 11566 516-223-3200 $30

Long Island **Koiso**
540 Westbury Ave Carle Place, NY 11514 516-333-3434 $26

Long Island **KuraBare**
479 New York Ave Huntington NY 11743 631-673-0050 $30

Long Island **Kurofune**
77 Commack Rd Commack NY 11725 631-499-1075 $22

Long Island **Mumon Restaurant**
1300 Franklin Ave. Garden City NY 11530 516-747-3388 $35

Long Island **Nagashima**
12 A 1 Jericho Tpk Jericho NY 11753 516-338-0022 $25

Long Island **Rock-n-Sake Port WA**
80 Main St Port Washington NY 11050 516-883-7253 $30

Long Island **Sapporo**
3266 Merrick Rd Wantagh NY 11793 516-785-3153 $35

Long Island **Sen Restaurent**
23 Main Street, Sag Harbor NY 11963 631 725-1774 $40

Long Island **Shiro of Japan**
401 Old Country Rd Carle Place, NY 11514 516-997-4770 $20

Long Island **SUSHI ICHI**
700 N Country Rd Setauket, NY 11733 631-689-3111 $25

Long Island **TAIKO Restaurant**
15 S. Village Ave Rockville Centre NY 516-678-8145 $20

Long Island **Toko Sushi**
821 Carman Ave Westbury NY 11590 516-876-0033 $20

Long Island **Restaurent Yamaguchi**

Since 1988 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate their authenticity and generous portions. Aside from the regular menu, daily lunch specials and the Chef Special are popular among the local patrons.

83 Main St Port Washington NY 11050 516-883-3500 $25

すみません

"SUMIMASEN"

(meaning) Excuse me, I'm sorry
(usage) Just like English "excuse me," it's used when asking a question to a stranger, calling after a person, and getting attention of others. You can also use it for expressing apology

Special Campaign
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4:30PM - 7PM (7 DAYS)
All Alcoholic Beverages
50% OFF!!
All Appetizers & Rolls over $10
$2 OFF!!
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SUSHI ARIYOSHI
510 Broadway (Bet 11th & 12th St)
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NY-ARIYOSHI.COM
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DINNER 4:30pm-12:00am (Mon-Thu), 4:30pm-1:00am (Fri & Sat)
4:30pm-11:00pm (Sun)
University Pl. Broadway 4 Ave
12 ST
11 ST
10 ST

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HAPPY HOUR 50% OFF
10PM - Close Draft Beer & Japanese Cocktails
NOODLE CAFE
Zen
Open 7 Days
12:00pm-1:30am Sun. & Mon. till 11:30pm
And Visit Our Other Location:
Sushi Lounge
132 St. Marks Place
31-St Marks Place Bet 2nd & 3rd

Long Island **Taha Sushi**
1035 Broadway Woodmere NY 11598 $20 Su L
516-569-3006

Long Island **Torigo**
196 Jericho Tpk. Floral Park, NY 11001 $20 L
516-352-1116

Long Island **Yuki's Palette Too**
151 Merrick Ave Merrick NY 11566 $25 Su L
516-867-6743

The Bronx

The Bronx **OHANA**
500 City Island Ave Bronx NY 10464 $35 L
718-885-0700

Westchester

Westchester **Hajime**
267 Halstead Ave, Harrison NY 10528 $30 M L
914-777-1543

Westchester **Momiji**
261 Halstead Ave Harrison NY 10528 $20 Tu L
914-835-1078

Westchester **Nanase**
522 Mamaroneck Ave White Plains NY 10605 $50 W
914-265-5351

Westchester **Nishi**
473 Ashford Ave Ardsley NY 10502 $20 Su L
914-693-2500

Westchester **Noda**
200 Hamilton Ave White Plains NY 10601 $25 L
914-949-0880

Westchester **Sakura**
56 Garth Rd. Scarsdale NY 10583 $20 L
914-723-7717

Westchester **Tanto**
109 Wh te Plains Rd Scarsdale NY 10583 $10 Su L
914-725-9100

Westchester **Tsuru**
259 N Central Ave Hartsdale NY 10530 $30 Tu L
914-761-0057

Upstate

Upstate **Kiko House**
1121 E Washington Ave Pearl River NY $25 M L
845-735-8885

Upstate **Sakurahane NY**
328 Route 59 Central Nyack NY 10960 $20 L
845-727-3939

Connecticut

Connecticut **Abis**
261 Greenwich Ave Greenwich CT 06830 $25 L
203-992-4100

Connecticut **Fuji Gorden Steak House**
215 Liberty St Newington, CT 06379 $30 Tu L
860-599-1155

Connecticut **Kazu**
64 N Main St Norwalk CT 06854 $25 L
203-866-7492

Connecticut **KU**
15 E. Putnam Ave Cos Cob CT 06807 $35 L
203-422-8313

New Jersey

New Jersey **Akai Sushi Lounge**
11 N. Dean St. Englewood NJ 07631 $18 L
201-541-0063

New Jersey **Aoyama**
1302 Washington Valley Rd Martinsville NJ $35 M L
732-271-2550

New Jersey **Asahi Japanese**
1475 Bergen Blvd Fort Lee, NJ 07024 $17 Tu L
201-944-5113

New Jersey **Domotsu**
960 Mountain Ave Mountainside NJ 07092 $20 M L
908-233-7999

New Jersey **Higo Batten**
2024 Center Ave #J & K, Fort Lee 07024 $18 L
201-461-5465

New Jersey **Ichi Umi Restaurant**
352 Menlo Park, Edison, NJ 08837 $25 L
732 906-2270

New Jersey **Ichiban**
414 Hackensack Ave Hackensack, NJ 07601 $30 L
201-489-0301

New Jersey **Itahan Tomato (Mitsuwa)**
595 River Rd Edgewater NJ 07020 $7 L
201 941 8113

New Jersey **Izakaya Don**
671 Palisade Ave, Cliffside Park NJ 07010 $25 Tu
201-941 3400

New Jersey **KIKU**
395 Rt 17 South Paramus NJ 07652 $45 L
201-265-7200

New Jersey **Komegeshi**
103 Montgomery St Jersey City NJ 07302 $25 L
201-433-4567

New Jersey **Komegashi too**

Located in waterfront Jersey City Komegashi has the most gorgeous view overlooking Manhattan skyline offers exciting sushi selections Try our Chirashi Royale, the freshest pick from chef with selection from Japan and domestic Only 5 min PATH from NYC!
99 Town Sq Place Jersey City NJ 07310 $30 L
201-533-8888 www.komegash com

New Jersey **Lounge Zen**
264 Degraw Ave Teaneck, NJ 07666 $30 M
201-692-1515

New Jersey **Maso Sushi & Grill**
81 W Allendale Ave Allendale NJ 0740 $30 L
201 934-5618

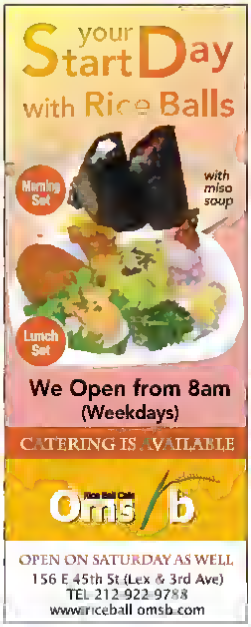
New Jersey **Matsushima**
595 River Rd Edgewater NJ 07020 $35 L
201 945-5450

New Jersey **Monster Sushi**
395 Springfield Ave Summit NJ 07301 $25 L
908-598-1100

New Jersey **Pinehill**
123 Paramus Rd Paramus, NJ 07652 $20 L
201-843-0170

New Jersey **Princeton Toma Sushi**

We t h s cozy k tchen and taste home of the most delicate Japanese cu sine around From fully authentic to delectably creative everything is prepared with a smile and pass on for fine food Its casual setting and affordable prices make TOMO a rare find
236 Nassau St. Princeton NJ 08540 $20 Su L
609-924-8478 www.princetontomo com



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reader@chopsticksny.com

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www.chopsticksny.com

New Jersey **Sakura-bana**
43 Frankl n Ave. Ridgewood, NJ 07450 | $25
201-447-6525

New Jersey **Santohka (Mitsuwa)**
555 River Rd. Edgewater NJ 07020 | $10
201-941-1004

New Jersey **Saauki Sando (Mitsuwa)**
595 River Rd. Edgewater NJ 07020 | $8
201 941-9113

New Jersey **Shna**
458 Anderson Ave Cl ffside Park, NJ 07010 | $40
201-941-6333

New Jersey **Sugi**
2117 Rt 4 E. Round Fort Lee NJ 07024 | $22
201 461-8086

New Jersey **Tomas Cuisine**
113 Rt 23 S. L ttle Falls NJ 07424 | $20
973-837-1117

New Jersey **UKI UKI**
417 E Ba nkenhoff Av Palisades Pk, NJ 07650 | $15
201 947-8446

New Jersey **Umeya**
157 Pa mont Rd Cresskill NJ 07626 | $25
201 816-0511

CAFE

Upper West **Beard Papa's Upper W.**
2167 Broadway (at 76th St.) | Cream Puffs
212 799-3770

Upper East **Chaux Factory**
1115 1st Ave (bet 62th & 63th St.) | Cream Puffs
212 223-2023

Midtown West **Cafe Zaiya Midtown W.**
1073 6th Ave (bet. 40th & 41St.) | Bakery
212 764-6765

Midtown West **Misamoto Kitchoan**
605 F fth Ave (49th St. bet 5th & 6th) | Confectionery
212 453-3747

Midtown East **Cafe Zaiya Midtown E.**
16 E. 41 St. (bet. 5th & Madison Ave.) | Bakery
212 779-0600

Midtown East **Chaux Factory**
855 1st Ave. (bet 49th & 50th St.) | Cream Puffs
212 223-0730

Midtown East **Washaka Cafe**
3 E. 37th St. (bet. 5th & Madison Ave.) | Sushi / Hot deli
212-F46-2233

West Village **Beard Papa's W. Village**
5 Cornmo St (bet 6th Ave. & Bleecker St.) | Cream Puffs
212 963-8665

East Village **Cafe Zaiya East Village**
69 Cooper Sq. (at St. Marks St.) | Bakery
212 253-9700

East Village **Chikalicious**
203 E 10th St (bet. 1st & 2nd Ave.) | Dessert Bar
212 995-9511

East Village **PANYA**
10 Stuyvesant St (bet. 2nd & 3rd Ave.) | Bakery
212 777 1930

Lower Mhn **Rheon Cafe**
189 Spring St. (Sullivan & Thompson St.) | Cafe
212 966-7040

New Jersey **Gateaux Bakery**
434 K nderkamack Rd Rivaredge, NJ 07661 | Bakery
201-634-1131

New Jersey **Misamoto Kitchoan**
595 River Rd. Edgewater NJ | Confectionery
201 313-9335

New Jersey **Pansiagne** | Bakery
250 Mo n St. Fort Lee NJ 07024
201 592-8678

KARAOKE

Upper East **Box Snack Riki**
141 E. 45th St. 2Fl(bet. 1ex. & 3rd Ave.) | $10/h $30 minim
212-986-5812

Upper East **Iggy's**
1452 2nd Ave (bet. 75th & 76th St.) | No charge
212-327-3043

Midtown West **Japas 55**
253 W 55th St. (bet. Broadway & 8th Ave.) | $/h /person
212/765-1210

Midtown East **Japas 27**
358 3rd Ave (bet. 26th & 27th St.) | $6/h /person
212-689-2329

Midtown East **Japas 38**
9 E. 38th St (bet. 5th & Mad son Ave.) | $6/h /person
212-675-4040

Midtown East **Karaoke Daet 48**
304 E. 48th St (bet. 1st & 2nd Ave.) | $4/h /person
212 753-0030

Midtown East **Karaoke Tap Tunes**
303-305 E. 53rd St (bet. 1st & 2nd Ave.) | $3/hr
212-755-3818

Korea Town **Charua Karaoke**
25 W. 32nd St. 3Fl. (bet. Broadway & 5th Ave.) | $2/song $40/room
212 967 2244

Korea Town **Gagopa Karaoke**
28 W. 32nd St. (Broadway & 5th Ave.) | $7/h /person
212-967 5353

Korea Town **Grammy Karaoke**
23 W. 32nd St. (bet. Broadway & 5th Ave.) | $5/hr /person
212-629-7171

Korea Town **iBop Karaoke**
25 W 35th St. 3rd Fl (bet. 5th and 6th Ave.) | $6/h
646-752 4095

Korea Town **Karaoke Daet 35**
53 W. 35th St. 2nd Fl (bet. 5th & 6th Ave.) | $4/h /person
646-473-0826

Korea Town **MK**
11 W. 32nd St. 5th Fl. (Broadway & 5th Ave.) | $40/h / room
212-564-3436

Korea Town **Radio Star Karaoke**
3 W. 35th St. (bet. 5th & 6th Ave.) | $25/h /person
212-564-2520

Korea Town **Tinga Tinga Karaoke**
162 Madison Ave. 6th Fl. (bet. 32nd & 33rd St.) | $40/h /room
212-213-0675

Chelsea **Karaoke Daa7**

We offer the c ty's largest song select on of over 80 000 n 13 different languages, and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $6/h per person. A va riety of drinks are vailable from the bar. Drinks are half p ice during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 5pm) *May close early on weekdays w/ no nes

28 W 17th St (bet. 5th & 6th Ave.) | $2/song
212-675-3527 www.karaoke17.com

Korea Town **Toto Music Studio** | $/h
38 W. 32nd St. # 5 (bet. 5th & 6th Ave.)
212-594-6644

West Village **Apple Restaurant** | $10/cover /room
17 Waverly Pl (bet. Greene & Marcer St.)
212-473-8888

West Village **Karaoke Cave** | m n $45 /room
9 East 13th St (bet. 5th Ave. & University Pl.)
646-250-9870

East Village **Planet Kase** | $2/song
218 Avenue A (bet. 13th & 14th St.)
212-353-8500

East Village **Second on Second** | $30/h /room
27 2nd Ave (at 1st & 2nd St.)
212-473-2922

East Village **Sing Sing (Ave. A)**

SING-SING KARAOKE AVENUE A

Among the newest and trend ist restaurants on Avenue A, S ng Sing offers a ber lounge and 15 private rooms for ke aoke. It is a perfect place for a get-together with friends after dinner. Large party rooms are ava laMe for up to 30 people. OPEN 7 DAYS

81 Avenue A (bet. 5th & 6th St.) | $7/h per person
212-674-0700 www.karaokesingsing.com

East Village **Sing Sing (St. Marks)**

SING-SING KARAOKE ST MARKS

Conven ently located on St. Marks Street n the heart of the East V llage, Sing S ng is a Karaoke lounge with 19 Private Rooms. This brand new lounge is e pecial spot for young adults who love to s ng. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokes ngs ng.com

9 St. Marks Pl. 2nd Fl. (bet. 2nd & 3rd Ave.) | $7/h per person
212-387-7800 www.karaokesingsing.com

Lower Mhn **Asia Koma Bar & Lounge** | No charge
40 Mulberry St. (at Worth St.)
212-385-1133

Lower Mhn **Bmy Karaoke Bar** | $30/h /box
8 Thompson St. 2Fl (bet. 8th Ave. & Canal St.)
212-334-5490

Lower Mhn **Mott Karaoke Lounge** | min $30 /room
43 Mott St. (bet. Bayard St & Pell St.)
212-693-0004

Brooklyn **100 Fun** | $40/h /room
932 60th St. (8th Ave & Fort Ham lton Pky)
718-436-8883

Queens **Karaoke Shout** | $6/h- /box
32-46 Ste nway St (bet. B way & 34th Ave.)
718-569-0080

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CHINESE

Upper West — Ivy's Cafe — $23
154 W. 72nd St. (Broadway & Columbus Ave.) 212-787-3333

Upper West — Ollie's — $15
1931 Broadway (bet. 67th & 68th St.) 212 595-8181

Upper West — Ollie's — $15
2957 Broadway (at 116th St.) 212-932-3300

Upper West — Shun Lee West — $52
43 W. 65 St. (Columbus & Central Pk W.) 212 595-8895

Upper East — Cafe Evergreen — $30
1269 1st Ave (bet. 68th & 70th St.) 212-744-3266

Upper East — Chef Ha's — $25
1720 2nd Ave (bet. 90th & 90th St.) 212 348-9444

Upper East — Hunan Balcony — $16
1650 3rd Ave. (bet. 92nd & 93rd St.) 212-534-2040

Upper East — Lin's Noodle & Grill — $22
1500 3rd Ave (bet. 84th & 85th St.) 212-535-1313

Upper East — Our Place Cuisines — $25
1444 3rd Ave (bet. 81st & 82nd St.) 212 288-4388

Upper East — Philippe — $40
33 E. 60th St. (bet. Madison & Park Ave.) 212 644-6885

Upper East — Phoenix Garden — $20
242 E. 40th St. (bet. 2nd & 3rd Ave.) 212 883-8988

Upper East — Pig Heaven — $15
1540 2nd Ave (bet. 80th & 81st St.) 212 744-4333

Upper East — Shanghai Pavilion — $37
1378 3rd Ave (bet. 78th & 79th St.) 212 585-3388

Upper East — Szechuan Chalet — $15
1395 2nd Ave (At 73rd St.) 212-737-1838

Upper East — Wu Liang Ye — $25
215 E. 86th St. (bet. 2nd & 3rd Ave.) 212-534-4999

Midtown West — Chola Grill — $66
CBS Bldg. 60 W. 53rd St. (bet 5th &6th Ave) 212-333-7765

Midtown West — Joe's Shanghai — $20
24 W. 56th St. (bet. 5th & 6th Ave.) 212 333-3868

Midtown West — Ollie's — $15
200 W. 44th St. (bet. 7th and 8th Ave.) 212 921 5988

Midtown West — Ruby Foo's Times Sq. — $30
1626 Broadway (bet. 49th & 50th St.) 212-489-5000

Midtown West — Tanga Pavilion — $20
05 W. 55th St. (bet. 5th & 6th Ave.) 212 956-6088

Midtown West — Wu Liang Ye — $25
36 W. 46th St. (bet. 5th & 6th Ave.) 212-398-2300

Midtown East — Chiam Chinese Cuisine — $40
160 E. 46th St. (bet. Lexington & 3rd Ave.) 212-371 2323

Midtown East — Chin Chin — $45
216 E. 49th St. (bet. 2nd & 3rd Ave.) 212-888-4555

Midtown East — Dynasty Sung — $35
511 Lexington Ave. (at 48th St.) 212 355-1200

Midtown East — Evergreen — $23
10 E. 39th St. (bet. 5th & Madison Ave.) 212-448-1196

Midtown East — Grand Sichuan — $20
1049 2nd Ave (bet. 55th & 56th St.) 212 355-5955

Midtown East — Mee Noodle Shop — $15
922 2nd Ave (at 49th St.) 212-888-0027

Midtown East — MR K's — $50
570 Lexington Ave (at 51st St.) 212 583-1888

Midtown East — Our Place Shanghai — $25
141 E. 55th St. (bet. Lexington & 3rd Ave.) 212 753-3900

Peking Duck House — $33
BEST PEKING DUCK IN NYC Our house specialty and a crowd favorite. Our duck is roasted in an even unique manner is tender and the skin is crispy. www.pekingduckhousenyc.com
230 E. 53rd St. (bet 2nd & 3rd Ave.) 212-759-1260

Midtown East — Shun Lee Palace — $35
155 E. 55th St. (bet. Lexington & 3rd Ave.) 212-371-6644

Midtown East — Tse Yang Restaurant — $40
34 E. 51st St. (bet. Park & Madison Ave.) 212-688-5447

Chelsea — Grand Sichuan — $25
227 Lexington Ave (bet. 33rd & 34th St.) 212-679-3770

Chelsea — Grand Sichuan — $20
229 9th Ave (at 24th St.) 212-620-5200

Chelsea — Rickshaw Dumpling — $20
61 W. 23rd St. (bet. 5th & 6th Ave.) 212-924-3220

West Village — Chinatown Brasserie — $30
380 Lafayette St. (at Great Jones St.) 212-533-7000

West Village — Empire Szechuan — $15
173 7th Ave. S. (at Perry St.) 212 243-6046

West Village — Shanghai Square — $20
9 E. 13th St. (bet. 5th Ave. & University Pl.) 646-486-7313

JAPAN POP QUIZ

Which "ken" prefecture has the largest surface area? (Excludes Tokyo, Hokkaido, Osaka and Kyoto which are not categorized as "ken" prefectures.)

1. Fukuoka Prefecture
2. Fukushima Prefecture
3. Iwate Prefecture
4. Hiroshima Prefecture

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462 NINTH AVENUE
BET. 35-36TH ST.
212 971-8530
212 071-8531
212 071-0532
www.aurathainyc.com

THAI SELECT
472 NINTH AVENUE
BET. 36-37TH ST.
212 005-9920
212 005-9930
212 005-9940
www.thaiselectnyc.com

ACELUCK
530 NINTH AVENUE
BET. 39-40TH ST.
212 594-7005
212 594-7084
212 594-4748
www.aceluckny.com

Q2
700 NINTH AVENUE
BET. 52-53RD ST.
212 262-2236
212 262-2238
212 262 2281
www.q2thainyc.com

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BET. 51-52ND ST.
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212 765 7803
212 765 7804
www.henghengnyc.com

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East Village **Dumpling Man**
100 St. Marks Pl (bet. 1st & Ave. A) $11
212-505-2121

Lower Mhn **ABC Chinese Restaurant**
34 Pell Street (bet. Mott St. & Bowery) $25
212-346-9390

[illegible] **Amazing 66**
66 Mott St. (bet. Bayard & Canal St.) $23
212-334-0099

Lower Mh **Au Mandarin**
200/250 Vesey St. (at West St.) $20
212-385-0313

Lower Mhn **Big Wong**
67 Mott St. (bet. Bayard & Canal St.) $13
212-964-0540

Lower Mhn **China Chalet**
47 Broadway (Exchange Pl. & Morris St.) $25
212-943-4380

Lower Mh **Congee Village**
100 Allen St. (bet. Broom & Delancy St.) $16
212-941-1818

Lower Mhn **Dim Sem Go Go**
5 E. Broadway (bet. Catherine & Oliver St.) $15
212-732-0797

Lower Mhn **Excellent Dumpling**
111 Lafayette St. (Canal & Walker St.) $15
212-219-0212

Lower Mh **Golden Unicorn**
18 E. Broadway (Division & Catherine St) $15
212-941-0811

Lower Mhn **Jing Fong**
20 Elizabeth St. (bet. Bayard & Canal St.) $20
212-964-5256

Lower Mhn **Joe's Ginger**
25 Pell St. (at Doyers St.) $15
212-285-0333

Lower Mhn **Joe's Shanghai**
9 Pell St. (bet. Bowery & Mott St.) $15
212-233-8888

Lower Mhn **Lia's Dumpling Hausa**
29 Bowery (at Bayard St.) $10
212-349-0923

Lower Mh **Mandarin Court**
61 Mott St. (bet. Bayard & Canal St.) $15
212-608-3838

Lower Mh **Mr Tong**
50 Mott St. (Bayard St.) $20
212-233-6638

Lower Mh **New Ba-Ky**
80 Bayard St. (bet. Mott & Mulberry St.) $10
212-406-2292

Lower Mhn **Nice Green Bo**
66 Bayard St. (bet. Elizabeth & Mott St.) $15
212-625-2358

Lower Mhn **Oriental Garden**
14 Elizabeth St. (bet. Bayard & Canal St.) $30
212-619-0085

Lower Mh **Shanghai Cuisine**
36 Bayard St. (at Mulberry St.) $25
212-732-8988

Brooklyn **Faan**
205 Smith St. (bet. Baltic & Butler St.) $15
718-694-0277

Queens **East Manor**
46-45 Kissena Blvd. (at Laburnum Ave.) $15
718-888-8898

KOREAN

Midtown East **Chom Chom**
40 W. 56th St. (bet. 5th Ave. & Ave. of Americas) $40
212-213-2295

Midtown East **Korea Palace**
127 E. 54th St. (bet. Park & Lexington Ave.) $30
212-832-2350

Korea Town **Cho Dang Gol**
55 W. 35th St. (bet. 5th & 6th Ave.) $30
212-695-4222

Korea Town **Dan's Bogam**
17 E. 32nd St. (bet. 5th & Madison Ave.) $25
212-683-2200

Korea Town **Franchia**
12 Park Ave. (bet. 34th & 35th St.) $25
212-213-1001

Korea Town **Gem Mee Ok**
43 W. 32nd St. (bet. 5th Ave. & Broadway) $25
212-695-4113

Korea Town **HAN BAT**
53 W. 35th St. (bet. 5th & 6th Ave.) $15
212-695-5555

Korea Town **HANGAWI**
12 E. 32nd St. (bet. 5th & Madison Ave.) $40
212-213-0077

Korea Town **Hyo Dang Gak**
51 W. 35th St. (bet. 5th & 6th Ave.) $15
212-685-7187

Korea Town **Kang Suh**
1250 Broadway (at 32nd St.) $28
212-564-6845

Korea Town **Komtang House**
32 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212-947-0402

Korea Town **Kum Gang San**
49 W. 32nd St. (bet. 5th Ave. & Broadway) $20
212-967-0909

Korea Town **Kunjip Restaurant**
11 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212-216-9467

Korea Town **Madangsei**
35 W. 35th St. (bet. 5th & 6th St.) $30
212-564-6333

Korea Town **Seoul Garden**
34 W. 32nd St. (bet. 5th Ave. & Broadway) $15
212-736-3002

Korea Town **Shilla**
37 W. 32nd St. (bet. 5th Ave. & Broadway) $25
212-967-1690

Korea Town **Woo Chon**
10 W. 36th St. (bet. 5th & 6th Ave.) $20
212-695-0679

West Village **Do Hwa**
55 Commerce St. (at Bedford St.) $30
212-414-1224

East Village **Bibim-Bar**
141 1st Ave. (bet. St. Marks & 9th St.) $15
212-529-2745

East Village **Bon Joo**
107 1st Ave. (bet. 6th & 7th St.) $20
212-505-7374

East Village **Dok Suni's**
111 1st Ave. (bet. 7th St. & St. Marks Pl.) $15
212-477-9506

Lower Mhn **Kori**
253 Church St. (bet. Leonard & Franklin St.) $20
212-334-0809

Lo[illegible]ohn **Wao Lae Oak**
148 Mercer St. (bet. E. Houston & P[illegible]ce St.) $50
212-925-8200

Brooklyn **Dokebi**
199 Grand St. (bet. Bedford and Driggs Ave.) $20
718-782-1424

Westchester **Kalbi House**
297 Central Ave. (White Plains, NY 10606) $25
914-328-0251

THAI

Upper West **Land**
450 Amsterdam Ave. (bet. 81st & 82nd St.) $25
212-501-8121

Upper West **Lamangrass Grill**
2534 Broadway (at 95th St.) $22
212-[illegible]-0894

Upper East **Eat Thai**
1426 3rd Ave. (bet. 81st & 82nd St.) $15
212-772-1454

Upper East **Jasmine**
1819 2nd Ave. (at 94th St.) $25
212-517-8854

Upper East **Sa-Woy**
1479 1st Ave. (at 77th St.) $20
212-744-9374

Upper East **Sale Thai**
1711 2nd Ave. (bet. 89th & 90th St.) $25
212-410-5557

Upper East **Spice**
1411 2nd Ave. (bet. 73rd & 74th St.) $20
212-988-5346

Upper East **Vieng Ping**
1383A 2nd Ave. (bet. 72nd & 73rd St.) $22
212-249-6454

Midtown West **Aceleck Thai**
530 9th Ave. (bet. 39th & 40th St.) $11
212-564-7083

Midtown West **Aura Thai**
462 8th Ave. (bet. 35 & 36th St.) $11
212-871-8530

Midtown West **Bangkok House**
360 W. 46th St. (bet. 8th & 9th Ave.) $16
212-541-5543

Midtown West **Breeze**
861 9th Ave. (bet. 45th & 46th St.) $25
212-262-7777

Midtown West **Chai Home Kitchen**
930 8th Ave. (at 55th St.) $30
212-307-1777

Midtown West **Chaapen Thai**
761 9th Ave. (at 51st St.) $20
212-586-8808

Midtown West **Heng 2 Thai Bistro**
762 10th Ave. (bet. 51st & 52nd St.) $11
212-765-7600

Midtown West **Pom Real Thai**
402 W. 47th St. (bet. 9th & 10th Ave.) $20
212-315-4441

Midtown West **Pongsri Thai**
244 W. 48th St. (bet. Broadway & 8th Ave.) $20
212-582-8362

Midtown West **Q2 Thai**
788 9th Ave. (bet. 52nd & 53rd St.) $11
212-262-2230

Midtown West **Room Service Midtown**
919 9th Ave. (bet. 47th & 48th St.) $25
212-582-0389

Midtown West **Thai Chat-Ya**
233 9th Ave. (bet. 24th & 25th St.) $11
212-486-2170

Midtown West **Thai Select**
472 9th Ave. (bet. 36th & 37th St.) $12
212-695-9620

Midtown West **Topaz Thai**
127 W. 56th St. (bet. 6th & 7th Ave.) $15
212-957-8020

Midtown West **Yum Yum 3**
858 9th Ave. (at 56th St.) $15
212-956-0526

Midtown West **Yum Yum Bangkok**
650 9th Ave. (bet. 45th & 46th St.) $15
212-262-7244

Midtown West **Yum Yum Too**
680 9th Ave. (At 48th St.) $20
212-247-2228

Midtown East **Talent Thai Kitchen**

Talent Thai Kitchen is a favorite among the true Thai food lovers in Midtown and Murray Hill area. Popular for their traditional Northern style Thai cuisine. The signature dishes include the savory Khao Soi (lightly seasoned with curry and Stewed Beef Noodle Soup
210 E. 34th St. (bet. 2nd & 3rd Ave.) $14
212 725-8868 www.talentthai nyc.com

Chelsea **Jaiya Thai**
396 3rd Ave. (bet. 28th & 29th St.) $25
212-889-1330

Chelsea **Lemongrass Grill**
136 E. 34th St. (bet. Lexington & 3rd Ave.) $20
212-213-3317

Chelsea **Nooch**
143 8th Ave. (at 17th St.) $20
212-691-3900

Chelsea **Pad Thai**
114 8th Ave. (bet. 15th & 16th St.) $20
212-691-6228

Chelsea **Pongsri Chelsea**
165 W. 23rd St. (bet. 6th & 7th Ave.) $20
212-645-8808

Chelsea **Regional Thai**
208 7th Ave. (bet. 21St & 22nd St.) $15
212-807-9872

Chelsea **Room Service**
196 8th Ave. (bet. 19th & 20th St.) $25
212-691-0295

Chelsea **Royal Siam**
240 8th Ave. (bet. 22nd & 23rd St.) $15
212-741-1732

Chelsea **Siam Thai**
150 8th Ave. (bet. 17th & 18 Ave.) $25
212-675-0080

Chelsea **Spice**
183 8th Ave. (bet. 19th & 20th St.) $20
212-989-1116

Lower Mhn **Teen Thai Cuisine**
17 E. 31st St. (bet. Madison & 5th Ave.) $20
212-213-3773

Gramercy **Toon Thai Cafe**
435 Park Ave. South (bet. 29th&30th St.) $25
212-644-8888

West Village **Galanga**
149 W. 4th St. (bet. Mtcdougal & 6th) $15
212-228-4267

West [illegible] **Highline**
835 Washington St. (at Little W. 12th St.) $36
212-243-3939

West Village	**Lime Thai Bistro**	25 7th Ave S (bet. Bedford & Morton St.) 212-727-2677	$20
West Village	**Pram-an Thai**	139 W. Houston St (MacDougal & Sullivan) 212-358-0338	$25
West Village	**Rhung Tiam**	541 La Guardia Pl. (W 3rd & Bleecker) 212-422-0600	$20
[illegible] Village	**Tue Thai Food**	Located in the heart of West Village, we offer home cooking style Thai food in a cozy and stylish atmosphere. There are 65 items on the menu to choose from, and each dish is prepared in our own open kitchen. You'll discover the true flavor of Thai at Tue Thai Food! 3 Greenwich Ave (8th Ave & Christopher St) 212-929-9[illegible] www.tuethai food.com	$20
East Village	**Elephant**	91 E. 1st St. (bet. 1st & 2nd Ave.) 212-505-7739	$35
East Village	**Holy Basil**	149 2nd Ave. (bet. 9th & 10th St.) 212-460-5557	$15
East Village	**Klong**	2 St. Marks Pl. (bet. 2nd & 3rd Ave.) 212-505-9955	$18
East Village	**SEA**	25 2nd Ave. (bet. 4th & 5th St.) 212-228-5605	$15
East Village	**Spica**	338 E. 13th St. (University Pl. & 1st Ave.) 212-982-3758	$20
East Village	**Spica**	104 2nd Ave. (at 6th St.) 212-533-4800	$20
East Village	**Tai Thai**	71 E. 1st St. (bet. 1st Ave. & Ave. A) 212-277-2552	$12
Lower Mhn	**Eat-Pisode Thailand**	123 Ludlow St. (bet. Livingston & Delancy) 212-477-7624	$14
Lower Mh	**Kittichai**	60 Thompson St. (bet. Broome & Spring) 212-219-2000	$56
Lower Mh	**Kuma Inn**	113 Ludlow St. 2Fl (Delancey & Rivington) 212-353-8866	$25
Lower Mh	**Peep**	122 Prince St. (bet. Sullivan & Thompson St.) 212-254-7337	$20
Lower Mhn	**Poagsri**	106 Bayard St. (at Baxter St.) 212-349-3132	$20
Lower Mhn	**Sticky Rice**	65 Orchard St. (bet. Broome & Grand St.) 212-224-8208	$12
Brooklyn	**Lily Thai**	615 Grand St. (bet. Leonard & Lorimer St.) 718-218-2522	$16
Brooklyn	**Long Tan**	196 5th Ave. (bet. Berkeley & Union St.) 718-622-8444	$25
Brooklyn	**Pagoda Thailand**	333 Rehbnt Ave, Brooklyn NY 11211 718-388-8445	$30
Brooklyn	**SEA**	114 N. 6th St. (at Berry St.) 718-384-8850	$20
Brooklyn	**Tai Thai**	206 Bedford Ave. Brooklyn NY 11211 718-599-5556	$30
Brooklyn	**Tuk Tuk**	204 Smith St. (bet. Baltic & Butler St.) 718-222-5596	$12
[illegible]	**Erawan**	213-41 39th Ave. (at Bell Blvd.) 718-225-1820	$30
[illegible]	**O Thai Bistro**	108-25 Ascan Ave. (bet. Austin & Burns St.) 718-261-6566	$40

VIETNAMESE

Upper West	**Bar Bao**	100 W. 82nd St. (Amsterdam & Columbus) 212-501-0220	$25
Upper West	**Saigon Grill**	620 Amsterdam Ave. (at 90th St.) 212-875-1022	$25
Upper East	**Asia Grill**	1235 2nd Ave. (at 65th St.) 212-753-3[illegible]	$20
Upper East	**Vermicelli**	1432 2nd Ave. (bet. 72th & 73th St.) 212-288-6888	$20
Midtown East	**Bai**	246 E. 44th St. (bet. 2nd & 3rd Ave.) 212-681-6541	$30
Midtown East	**La Colonial**	149 E. 57th St. (bet. Lexington & 3rd Ave.) 212 752-0808	$50
Korea Town	**PHO32**	2 W. 32nd St. (bet. 5th Ave. & Broadway) 212-[illegible]-0868	$20
Chelsea	**Bao Noodles**	381 2nd Ave. (bet. 22nd & 23rd St.) 212-225-2220	$22
Chelsea	**Lannam**	383 3rd Ave. (at 28th St.) 212-696-5168	$15
Chelsea	**Omai**	158 9th Ave. (bet. 19th & 20th St.) 212-633-0550	$30
West Village	**Saigon Grill Union Sq**	91 University Pl. (bet. 11th & 12th St.) 212-352-3501	$25
East Village	**Iadochine**	430 Lafayette St. (bet. Astor Pl. & 4th St.) 212-505-5111	$40
East Village	**Lannam**	121 University Pl. (at 13th St.) 212 420 1129	$20
East Village	**Nicky's Viet**	150 E. 2nd St. (at Ave. A) 212-995-1088	$9
Lower Mhn	**Mai House**	146 Franklin St. (Greenwich and Hudson) 212-431-0606	$35
Lower Mhn	**Nam**	110 Reade St. (Church & W. Broadway) 212 267-1222	$20
Lower Mhn	**Nha Trang**	82 Baxter St. (bet. Bayard & Canal St.) 212 233-5948	$15
Lower Mhn	**Pho Tu Do**	115 Bowery St. (bet. Hester & Grand St.) 212 966 2616	$20

[illegible] Mhn	**Viet Cafe**		
345 Greenwich St (bet Harrison and Jay St.) 212-431-[illegible]		$25	Su L
Brooklyn	**Nicky's Viet**		
311 Atlantic Ave (bet Hoyt & Smith St.) 718-855-[illegible]38		$9	L

OTHER

Upper West	**Asia Kan**		
710 Amsterdam Ave (bet 94th & 95th St.) 212-280-[illegible]76		$25	
U[illegible]West	**Asiota**		
80 Columbus Circle (60th Street, 35F 212-[illegible]05-[illegible]1		$83	L
Upper East	**Amber**		
1406 3rd Ave (at 80th St.) 212.249-5020		$34	
Upper East	**Gobo**		
1426 3rd Ave (at 81st St.) 212[illegible]5-5099		$31	L
M[illegible]W	**Blue Chili**		
251 W 51st St (bet. Broadway & 8th Ave.) 212-489-5237		$20	L
Midtown West	**Rue 57**		
60 W 57th St (at 6th Ave.) 212-307-5858		$45	L
M[illegible]town West	**VYNL**		
754 9th Ave (bet 50th and 51th St.) 212-974-2003		$25	L
M[illegible]town West	**Zen Palate**		
663 9th Ave (at 48th St.) 212-582-1669		$25	L
Mi[illegible]town East	**Aja Asian Bistro**		
1068 1st Ave (on 58th St.) 212 888-8008		$43	
M[illegible]town East	**Asia De Cuba**		
237 Madison Ave (bet. 37th & 38th St.) 212 725-7755		$56	
Midtown East	**Fusha Asian Cuisine**		
1075 1st Ave (at 58th St.) 212-752-[illegible]53		$45	L
Midtown East	**Hiroshi Japanese Fusion**		
585 3rd Ave (bet. 38th St & 39th St.) 212-661-9260		$18	L
Chelsea	**Planet Thailand 212**		
30 W 24th St (bet. 5th & 6th Ave.) 212 727-7026		$25	L
Chelsea	**Rice on Lexington Ave**		
115 Lexington Ave (at 29th St.) 212-686-5400		$20	L
West Village	**Cafe Asean**		
117 W 10th St (Greenwich & 6th Ave.) 212 633-0346		$25	L
West Village	**Chow Bar**		
230 W 4th St. (W 10 & Christopher St.) 212-633-2212		$38	
West Village	**Gobo**		
401 6th Ave (bet. 8th & Waverly Pl.) 212.255-5242		$20	L
East Village	**China 1 Antique Lounge**		
50 Avenue B (bet. 3rd & 4th St.) 212-375-0665		$25	M Tu
East Village	**Friend House**		
145 E. 13th St. (at 3rd Ave.) 212-38[illegible]838		$34	
East Village	**Kion Restaurant**		
50[illegible] E. 6th St. (bet. A & B Ave.) 212-529-5200		$25	M
East Village	**Lucky Cheng's**		
24 1st Ave (bet. 1st & 2nd St.) 212-473-0516		$30	
East Village	**MA*YA**		
234 E. 4th St (bet. Ave. A & B) 646-313-1587		$20	L
East Village	**O G**		
507 E. 6th St (bet. Ave. A & B) 212-477-4848		$30	
East Village	**Shiki Kitchen**		
135 1st Ave (bet. 3th & St. Marks Pl.) 212-614-1505		$25	
Lower [illegible]	**Kampachea Noodle Bar**		
79 Rivington St. (at Allen St.) 212 529-3801		$25	M L
Lower Mhn	**Rice**		
292 Elizabeth St (Houston & Prince) 212-226-5775		$15	L
Brooklyn	**Chat Home Kitchen**		
124 N. 6th St. (at Berry St.) 718-599-5899		$18	L
Brooklyn	**Planet Thailand**		
133 N. 7th St (bet. Bedford Ave. & Berry St.) 718-599-5758		$25	L
Brooklyn	**Rice**		
81 DeKalb Ave (at Cumberland St.) 718-858-2700		$20	L
Brooklyn	**Rice**		
81 Washington St (bet. Front & York St.) 718-222-[illegible]80		$20	L
Long Island	**TOKU**		
2014C Northern Blvd NY 11030 516-627-[illegible]59		$50	L
New Jersey	**AOZORA Restaurant**		
407 Bloomfield Ave Montclair-NJ 07042 973-233-9400		$50	L
New Jersey	**Bistro En**		
252 Degraw Ave Teaneck NJ 07666 201-[illegible]92-0700		$25	M
New Jersey	**Sa Restaurant**		
725 River Rd Edgewater NJ 07020 201-840-[illegible]58		$18	L

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502 Amsterdam Ave (84th & 85th St.)
540 Amsterdam Ave (86th & 87th St.)
642 Amsterdam Ave (91st & 92dn St.)
677 Amsterdam Ave (93rd & 94th St.)
695 Amsterdam Ave (94th & 93rd St.)
262 W. 96th St. (Broadway & West End)
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2221 Broadway (79th & 80th St.)
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1513 1st Ave. (79th & 80th St.)
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1631 1st Ave (95th & 94th St.)
251 1st Ave (98th & 97th St.)
1701 1st Ave (98th & 99th St.)
1180 2nd Ave (62nd & 63rd St.)
1223 2nd Ave (64th & 65th St.)
1299 2nd Ave (66th & 69th St.)
1446 2nd Ave (75th & 76th St.)
1470 2nd Ave (77th & 76th St.)
1501 2nd Ave (78th & 79th St.)
1535 2nd Ave (80th & 79th St.)
1660 2nd Ave (86th & 85th St.)
1699 2nd Ave (98th & 97th St.)

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1032 6th Ave (40th & 39th St.)
533 10th Ave (42nd & 41st St.)
656 10th Ave (46th & 45th St.)
814 10th Ave (54th & 55th St.)
875 10th Ave (56th & 57th St.)
871 10th Ave (57th & 56th St.)
699 10th Ave (59th & 59th St.)
992 10th Ave (59th & 59th St.)

877 1st Ave (49th & 50th St.)
931 1st Ave (51st & 52nd St.)
343 1st Ave (52nd & 51st St.)
985 1st Ave (54th & 55th St.)
348 1st Ave (55th & 56th St.)
401 1st Ave. (59th & 60th St.)
659 2nd Ave (37th & 36th St.)

CRELSEA
930 Broadway (22nd & 23rd St.)
1123 Broadway (25th & 27th St.)
1150 Broadway (27th & 26th St.)
1176 Broadway (28th & 27th St.)
90 5th Ave (14th & 15th St.)
100 5th Ave (15th & 16th St.)
460 6th Ave (14th & 15th St.)
568 6th Ave (16th & 15th St.)
726 6th Ave (23rd & 24th St.)
750 6th Ave (25th & 24th St.)
777 6th Ave (27th & 26th St.)
275 W. 23rd St. (8th & 7th Ave.)
166 8th Ave (18th & 19th St.)
300 8th Ave (25th & 24th St.)
322 8th Ave (26th & 27th St.)
397 8th Ave (30th & 29th St.)
236 10th Ave. (24th & 23rd St.)

GRAMERCY
339 1st Ave (20th & 19th St.)
441 1st Ave. (25th & 26 St.)
368 1st Ave (26th & 27th St.)
487 1st Ave. (29th & 28th St.)
540 1st Ave (32nd & 33rd St.)
576 1st Ave (33rd & 32nd St.)
591 1st Ave (34th & 33rd St.)
622 2nd Ave (34th & 35th St.)
576 2nd Ave (32nd & 31st St.)
566 2nd Ave (31st & 32nd St.)
227 Lexington Ave (33rd & 34th St.)
154 Lexington Ave (30th & 31st St.)
50 Lexington Ave (25th & 26th St.)
14 Lexington Ave (22nd & 23rd St.)
297 Park Ave S. (23rd & 22nd St.)
11 Madison Ave (26th & 25th St.)
132 Madison Ave (31st & 32nd St.)
880 Broadway (19th & 20th St.)
115 5th Ave (19th & 18th St.)

WEST VILLAGE
4 W. 14th St. (5th & 6th Ave.)
10 5th Ave (8th & 9th St.)
12 University Pl (6th & 7th St.)

MIDTOWN EAST
840 1st Ave (38th & 35th St.)
721 1st Ave (38th & 37th St.)
875 1st Ave (49th & 48th St.)

EAST VILLAGE
20 Astor Pl. (Lafayette & 4th St.)
65 5th Ave (13th & 14th St.)
237 1st Ave (14th & 13th St.)

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please visit our website **www.chopsticksny.com/distribution**

Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at www.chopsticksny.com

GROCERY

M2M Broadway & 114th
2935 Broadway (bet. 114th & 115th St.)
212-280-4600 — Japanese

Dainobu
125 E. 47th St. (bet. Lexington & 3rd Ave.)
212-755-7910 — Japanese

Katagiri & Co., Inc
224 E. 59th St. (bet. 2nd & 3rd Ave.)
212-755-3565 — Japanese

Yagura
24 E. 51st St. (bet. 5th & Madison Ave.)
212-759-3777 — Japanese

H Mart Han Ah Reum
25 W. 32nd St. (bet. Broadway & 5th Ave)
212-695-8283 — Korean

Woorijip
12 W. 32nd St. (bet. 5th Ave & Broadway)
212-244-1115 — Korean

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette)
212-260-2333 — Other

JAS Mart
36 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-420-8370 — Japanese

M2M E. Village
200 E. 11th St. (at 3rd Ave.)
212-853-2638 — Japanese

Sunrise Mart Astor Pl.
4 Stuyvesant St. 2FL (69th St.&3rd Ave)
212-598-3040 — Japanese

Pearl River Mart
477 Broadway (Grand St. & Broom St.)
800-878-2446 — Chinese

Sunrise Mart SoHo
494 Broome St. (W. Broadway & Wooster)
212-219-0033 — Japanese

Tonjin Mart
91 Mulberry St. (bet. Canal & Bayard St.)
212-962-4922 — Japanese

Family Market
29-15 Broadway (bet. 29th & 30th St.)
718-956-7925 — Japanese

H Mart Northern Blvd.
14-40 Northern Blvd. (Parsons & Bowne)
718-358-0700 — Korean

H Mart Northern Blvd.
156-40 Northern Blvd. (156th & 157th St)
718-888-0005 — Korean

H Mart Union St.
29-02 Union St. (at 29th Ave.)
718-445-5858 — Korean

H Mart Williston Park
400 Hillside Ave. Williston Park, NY 11596
516-739-0270 — Korean

H Mart Woodside
59-18 Woodside Ave. (58th & 60th St.)
718-446-0759 — Korean

Sekura-ye
73-05 Austin St. (bet. Ascan Ave. & 72nd Rd.)
718-268-7220 — Japanese

H Mart Great Neck
495 Great Neck Road Great Neck NY 11021
516-482-3113 — Korean

Nara Japanese Foods
183A Main St. Port Washington NY 11050
516-883-1338 — Japanese

Shin Nippon Do
63 Manetto Ave. Port Washington NY 11577
516-625-1414 — Japanese

DAIDO
522 Mamaroneck Ave. White Plains NY
914-683-8735 — Japanese

DS Seafood
14-16 North Central Ave. Hartsdale NY 10530
914-946-3015 — Japanese

Fuji Mart Scarsdale
916 White Plains Rd. Scarsdale NY 10583
914-472-1408 — Japanese

Kam Sen Foods
22 Barker Ave. White Plains NY 10601
914-421-4500 — Korean

NIJIYA Market
18 N. Central Ave. Hartsdale NY 10530
914-949-2179 — Japanese

Diehinbo
283 Halstead Ave. Harrison NY 10528
914-835-4300 — Japanese

Asian Market
91 Colvin Ave. Albany NY 12203
518-458-6185 — Chinese

Fuji Mart
1212 E. Putnum Ave. Riverside, CT 06878
203-698-2107 — Japanese

J-Mart
15 Orange St. New Haven CT 06510
203-782-1234 — Japanese

Family Market NJ
10 Franklin Tpk. Waldwick, NJ 07463
201-444-5133 — Japanese

H Mart Englewood
25 Lafayette Ave. Englewood, NJ 07631
201-871-8822 — Korean

Mitsuwe Merketplace
595 River Rd. Edgewater NJ 07020
201-941-3113 — Japanese

Ridgewood Fisheries
30 Prospect St. Ridgewood NJ 07450
201-670-0562 — Japanese

Kotobukiya
1815 Massachusetts Ave. Cambridge MA
617-354-6314 — Japanese

Maido
26 N. Narberth Ave. Narberth PA 19072
610-747-0957 — Japanese

Tokyo Japanese Store
5655 Ellsworth Ave. Pittsburgh, PA 15232
412-661-3777 — Japanese

SAKE

Gotham Wines & Liquors
2517 Broadway (bet. 93rd & 94th St.)
212-932-0930 — Sake/Shochu

Nancy's Wine
313 Columbus Ave. (bet. 74th & 75th St.)
212-877-4040 — Sake/Shochu

Garnet Wine
929 Lexington Ave. (bet. 68th & 69th St.)
212-772-3211 — Sake/Shochu

Mister Wright
1583 3rd Ave. (bet. 89th & 90th St.)
212-722-4564 — Sake/Shochu

Ambassador Wine
1020 2nd Ave. (at 54th St.)
212-421-5078 — Sake/Shochu

Landmark wine
157 W. 23rd St. (6th & 7th Ave.)
212-242-2323 — Sake/Shochu

MJK liquor
161 3 rd Ave. (bet. 15th & 16th St.)
212-475-9166 — Sake/Shochu

Union SQ Wine
140 5th Ave. (at 13th St.)
212-675-8100 — Sake/Shochu

LEDU WINES
500 Washington St. (at Leroy St.)
212-924-6858 — Sake

Astor Wine
399 Lafayette St. (at 4th St.)
212-674-7521 — Sake/Shochu

SAKAYA
324 E. 9th St. (bet. 1st and 2nd Ave.)
212-505-7253 — Sake/Shochu

Warehouse Wines
735 Broadway (at W. 8th St.)
212-982-7770 — Sake/Shochu

East Village Wine
189 Stanton St. (bet. Clinton & Attorney)
212-358-7700 — Sake

Grangyette Wine
151 Grand St. (bet. Crosby & Lafayette St)
212-925-1200 — Sake/Shochu

New York Wine EX.
9 Broadway (bet. Morris & Battery Pl.)
212-422-2222 — Sake/Shochu

Septembal Wines L.E.S
100 Stanton St. (at Ludlow St.)
212-388-0770 — Sake

Haights Chateau
123 Atlantic Ave. Brooklyn NY 11201
718-330-0963 — Sake/Shochu

Smith and Vine
258 Smith St. (bet. Douglass & Degraw)
718-243-2964 — Sake

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12 N. Central Ave. Hartsdale, NY 10530
914-949-5900 — Sake/Shochu

Delite Super Market
420 Washington St. Hoboken, NJ 07030
201-420-7900 — Sake/Shochu

JAPANESE WHOLESALER

Palnewong Trading Co., Inc
829 10th Ave. New York, NY 10036
212-245-4660 — Sake

JFC International Inc
40 Varick Ave. Brooklyn NY 11237
718-456-0805 — Food/Sake

Central Boeki U.S.A., Ltd.
65-30 48th St. Maspeth NY 11378
718-729-8866 — Food

Daiei Trading Co., Inc
14-50 128th St. College Point NY 11356
718-539-6100 — Food/Sake

New York Mutual Trading Inc
25 Kinderkamack Rd. Moonachie, NJ 07074
201-933-9555 — Food/Sake

Nishimoto Trading Co., Ltd.
302 Washington Ave. Carlstadt NJ 07072
201-804-1600 — Food/Sake

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains NJ 07444
973-835-8585 — Sake

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Japanese Chef's Home-Style Cooking – Vol. 24 –

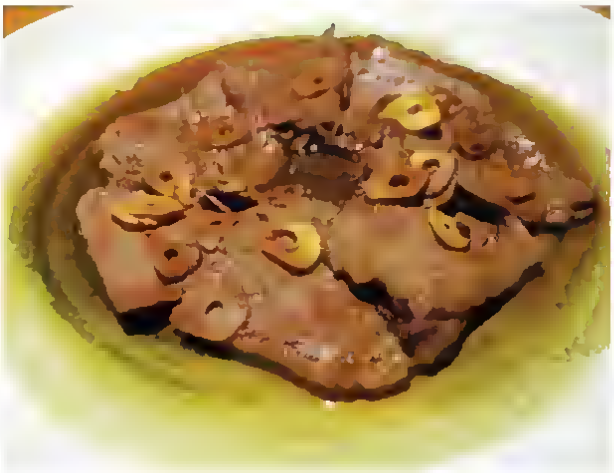
GARLIC BEEF

RECIPE COURTESY OF *NOBUHIRO MORI*

In this corner Japanese chefs from restaurants in the Tri-State area share their secret recipes of home-style Japanese dishes with you

* * *

This month, Mr. Nobuhiro Mori, executive chef of Hasaki shares his recipe for Garlic Beef, an original East-meets-West dish that maximizes the essence of garlic. He uses garlic in two different ways to add depth of flavor to the dish. Chef Mori's Garlic Beef recipe reflects his philosophy of taking time to prepare and finishing quickly and simply. "You can finish this dish in two minutes if you cook the garlic oil and garlic soy sauce in advance," says Chef Mori. The garlic oil and soy sauce can both be preserved for a while, so you can make a large amount and use them to sauté fish, chicken and vegetables. The nutty, full-bodied flavor of these garlic-sautéed dishes makes them the perfect toppings for *donburi* (rice bowls).



Hasaki
210 E. 9th St. (bet. 2nd & 3rd Aves.), New York, NY 10003
TEL. 212-473-3327

INGREDIENTS (serves one or two)

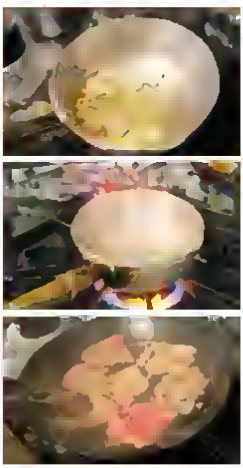
5 oz. thinly sliced beef

[Garlic oil]
3 oz. olive oil
1 clove garlic

[Garlic soy sauce]
3 oz. mirin
3 oz. sake
3 oz. soy sauce
1 clove garlic

STEPS

1. Heat olive oil and thinly sliced garlic in pan at low heat until garlic slices brown. [photo A]
2. Strain garlic oil to remove garlic slices. Keep garlic slices on side.
3. Put mirin and sake into saucepan and bring to boil. Flambe to burn off alcohol. [photo B]
4. Add soy sauce and mashed garlic into mirin and sake mixture to make garlic soy sauce.
5. Heat garlic oil in pan until it smokes. Saute beef. [photo C]
6. Once beef is cooked, add garlic soy sauce and bring to boil. Once boiling, remove from heat.
7. Place beef and sauce on plate and arrange garlic slices on top.



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THE KURAMOTO -VOL 6

JIZAKE RAISED BY THE LOCAL CLIMATE

TOSHIMORI SAKE BREWERY CO., LTD.

Hiromitsu Toshimori, managing director of Toshimori Sake Brewery holds Omachi-mai rice in the rice field which illustrates how tall the rice grows.

Jizake means "locally brewed sake" and the term is often employed to highlight how much the sake is attached to the area's indigenous features. **Toshimori Sake Brewery**, which has brewed sake in the Karube area of Okayama Prefecture for over 140 years, strongly believes that "what makes something real jizake is local rice, local water, and local climate." They aim to produce sake that makes you appreciate the feeling of "the more you drink, the more you taste." To carry out this belief, they pay special attention to their ingredients, especially rice. They successfully revived a variety, Omachi-mai rice, that was once about to disappear into obsolescence.

The story behind the revival of Omachi-mai rice dates back to 1965. The hometown of the brewery was traditionally known for high quality Omachi-mai rice called Karube Omachi. However, due to the growing mechanization of agriculture and the pursuit of productivity, Karube Omachi was neglected because it requires the solid foundation of soil and organic farming, which was against the trend at that time. Tadayoshi Toshimori, current president of the brewery, started convincing farmers and farmers' cooperatives and lobbying the municipal office to continue the laborious production of this high quality rice, optimal for sake. He even took the risk of guaranteeing farmers certain income for cultivating Omachi-mai rice. His passion and grassroots effort gradually moved people and in 1982 the Quality Rice Promotion Council was launched in cooperation with private entities and governmental offices. Finally they succeeded in cultivating the varieties Karube Omachi and Akaiwa Omachi, named after their local town.

Toshimori Sake Brewery's sake maximizes Omachi-mai rice and some of the selections are available in the U.S. under the brand name *SAKEHITOSUJI*, which is translated as "devoted to sake." The sake made from Omachi-mai rice has a tendency to be multi-layered. It is the exact flavor that they aim for. "the more you drink, the more you taste." For plum wine lovers, they also produce junmai sake based plum wine, *SAKEHITOSUJI Junbaishu*. You can enjoy both the depth of *SAKEHITOSUJI* and its natural plum flavor.

Toshimori Sake Brewery Co., Ltd.
752-1 Nishi-Karube,
Akaiwa-shi Okayama
701-2215 JAPAN
TEL. +81-86 957-3117
www.sakehitosuji.co.jp

THREE THINGS YOU SHOULD KNOW ABOUT TOSHIMORI SAKE BREWERY

Omachi-mai rice produced in Karube

Omachi-mai rice is one of the most optimal rice varieties for brewing sake, and it is one of the seed stocks of Yamadanishiki rice, currently the most popular and best sake rice. Omachi-mai rice was once in danger of disappearing, but it was revived by the efforts of the people in Karube under the leadership of Tadayoshi Toshimori, president of Toshimori Sake Brewery.

SAKEHITOSUJI Junmai Daiginjo Akaiwa Omachi

Thanks to its key ingredient, Omachi-mai rice, this junmai daiginjo features a rich and full-bodied flavor. Since it has a great impact, it complements meat dishes and fatty fish like tuna. It is the perfect sake to accompany a meal, and it is recommended to be drunk slightly cooler than room temperature.

Brewing sake in Bizen-yaki Jar

Toshimori Sake Brewery's home prefecture, Okayama, is known for Bizen-yaki pottery. They have used huge Bizen yaki jars for brewing for over 20 years. "Using a jar for sake-brewing is the most conventional way. By employing this method, we add more depth to our sake," says Mr. Hiromitsu Toshimori, managing director. Also, since Bizen-yaki is unglazed, the jar allows unrefined sake to breathe during the brewing process.

A Shochu Moment with Kyoya

- Miyazaki's Oldest Shochu Distillery -

Vol.20 'Heihachiro'

If you are a fan of hot sake, try authentic shochu mixed with hot water. Combining 6 parts shochu with 4 parts hot water makes it warm and lowers the alcohol degree to 15%. The Caramel like flavor of black koji - one of the key ingredients in shochu - accentuates the flavor base of Japanese cuisine like bonito fish, kombu kelp and soy sauce. It pairs well with Japanese cuisine and also goes wonderfully with other rich, flavorful dishes. Because shochu is an excellent meal companion, Japanese enjoy shochu with hot water as much as hot sake, if not more.

Hoyoto Hishinumo

2009 Monde Selection - Grand Gold Medal
2008 Monde Selectiaon - Gold Medal
2000 iTQi - 1 Star
2000 BTI - Gold Medal
2007 BTI - Gold Medal

Information

The place to drink "Heihachiro"

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STRAIGHT, ON THE ROCKS, HOT... WHAT WOULD IT BE TONIGHT?

From left

- Nakanokurai (rice)
- Toki No Kokuu (rice)
- Kaikozu (sweet potato)
- Beni-otome (sesame)
- Kagemusha (sweet potato)

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ADVERTISEMENT

The Art of Kuromaru Cocktails

When it comes to a good cocktail experience, NYC has lots to offer, but coming across a true innovator in its field is a rare experience. Mr. Gen Yamamoto, an award-winning mixologist, has been known to create unique cocktails with fresh ingredients like vegetables and fruit. His minimalist approach and keen sense of subtleness brings his cocktails to the level of art. He recently created original cocktails by using sweet potato based shochu, Kuromaru, and he gave us some insights on how he uses the liquor in his concoction.

What are some of the things to consider when making a cocktail with Kuromaru?
Kuromaru is very light for a sweet potato shochu, and at the same time, very distinct in that it has a little hit of vanilla as well as spiciness. But in general it's very delicate and has a very soft base, so it's easily overwhelmed when it's mixed or shaken. You want to be careful to have the right balance of ingredients and not to lose Kuromaru's uniqueness.

Would you share the inspiration when creating Kuromaru cocktails?
I made two Kuromaru cocktails this time, which can exhibit completely different aspects of the shochu. One is a simple cocktail that brings out the best of Kuromaru, using fresh pineapple juice. It can be a refreshing welcome drink. The other one is more complex and intriguing. It's a cocktail rendition of hassun, which is a part of a kaiseki course (cuisine style deeply rooted in the tea ceremony).

Tell us about the Fresh Pineapple Cocktail.
It's simply made of Kuromaru and fresh squeezed pineapple and a pinch of cilantro on top. I chose the pineapple because I thought it would bring out the umami in the base flavor of the Kuromaru while keeping its top flavors. Both Kuromaru and pineapple have unique flavors, and balance is very important when you are bringing together two very distinct flavors. Every pineapple tastes different, so you have to make sure the balance is right each time. The touch of cilantro makes it extra tropical and perfect for the summer.

How about the Hassun Cocktail?
First of all, hassun is a part of a kaiseki course where the ocean, the land, and the season are represented on a plate, and each element is displayed in its own separate section on the plate. The concept of hassun inspired me to make a cocktail that would do the same.

The first glass is special stringy kombu (dried seaweed), which represents the ocean. I pair a glass of straight Kuromaru with the kombu and this allows you to enjoy either dipping kombu in the shochu or have them alternately. The next glass is a cocktail made with sweet potato paste, milk, cream, Kuromaru, and shaved chocolate on top. The drink is great as a part of the group, but also on its own. On the plate is vanilla and Kuromaru ice cream, and on the side are grapes, and raisins with reduced balsamic vinegar on top.

It's unique that you use kombu for this cocktail presentation.
I discovered that the kombu together with Kuromaru acts as a dashi, or the base that brings all of these other flavors together.

Mr. Gen Yamamoto is an award-winning mixologist who pursues the ultimate balance and harmony in his cocktails using the bare minimum. His innovative use of fresh ingredients has become his trademark, and his unique creations have been written up in many major cocktail and food magazines.

www.freshfruitmartini.com

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Kuromaru & Fresh Pineapple Cocktail

[ingredients] (serves 1)
❑2 oz. fresh pineapple juice ❑2 oz. Kuromaru
❑Cilantro leaf to garnish
[steps]
1 Mix Kuromaru and the fresh squeezed pineapple juice well. Use fresh squeezed pineapple juice, no concentrated juice can be substituted
2 Check the taste and add syrup if necessary
3 Shake gently
4 Pour it into the glass and garnish with cilantro leaf

Sweet Potato Cocktail

(Far right in the photo below)

[ingredients] (serves 1)
❑1 tbs sweet potato paste
➡The potato should be Japanese sweet potato called satsumaimo. Yam cannot be substituted
❑1oz Kuromaru ❑1oz milk ❑Sugar, cream, pepper to taste ❑Shaved chocolate to garnish
[steps]
1 Mix all the ingredients, except chocolate, well to let the paste dissolve into the liquid
2 Shake it.
3 Pour it into the glass and sprinkle shaved chocolate on top.

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Whether you are alone or have company, making several mini donburi bowls is a great way to have fun with your snack time because they are so easy to make. Ikura bowls and tarako (salted cod roe)/shirasu(baby sardines) bowls may be some obvious choices for Japanese households, but you can always come up with your own creations, too, such as scrambled egg and onion with shiso bowl. Whatever donburi you choose, with Nanbu Bijin Tokubetsu Junmai, you can count on a snack that is extra special.
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In contrast to the deadly muggy summer, winter in Japan is harshly dry, so naturally a humidifier is a fixture in every household during this season. There are highly functional humidifiers on the market that are created to meet consumers' demands.

Recently, a trend has been seen where people have started to use humidifiers as a way to decorate their homes, aside from practical use. The latest versions are more stylish than existing humidifiers, and they come in a variety of colors and sizes to match consumers' personal tastes and spice up their lifestyles. For example, the Chimney series [photo] from IDEA INTERNATIONAL CO., LTD. is a slim, floor stand type humidifier that literally looks like a chimney. Its sophisticated design has gained international acclaim, and it is registered as part of The Collection at MoMA in New York. *Ms. Tomomi Kanagawa*, press of IDEA, says, "It's designed to attract people's attention at a glance, but at the same time it's carefully crafted not to overwhelm the room's total coordination. The compact design, which doesn't take up too much space, is another important feature for Japanese houses." Equipped with an aroma diffuser, the latest model, Chimney Hybrid S, helps improve your quality of life.

Another notable trend is the growing popularity among female customers of small, desktop humidifiers. Desktop lines also have lots of color variation and chic designs, and many of them look as if they are ornaments. Some come with dim lighting functions and aroma diffusers, and the user can change the color of the lighting manually and replace the aroma cartridge to enjoy different scents. If you put it on your bedside table with dim lighting and your favorite aroma oil, it will induce a peaceful sleep. It is the ultimate personalized item, and you will want to use it even during the humid summer.

——Reported by *Mark Minai*

Mark Minai resides in Japan and writes articles and books on cultural trends and fashion issues.

Beauty Guide

Individual prices are basic haircut prices for hair salons and recommended treatment prices for spas.

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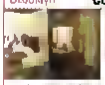
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Entry Rules

Submission materials

1. A short essay explaining your approach to the cover of Chopsticks NY™. Clarify how you think your artwork represents the concept of the magazine.
2. A CD with sample images you would like to use for the cover. You also can include your portfolio on the CD.
3. Your resume. (Please mail all of the materials to the address below)

Application deadline
MAY 14th, 2010

*PLEASE NOTE: Submitted Materials Will **NOT** Be Returned. Do not send original artworks.
*No entry fee required.

Trend Pot NY, LLC.
Attn: Chopsticks NY Cover Contest
411 Lafayette St., 3rd Fl., New York, NY 10003

*Call or email for details: 212-431-9970 (x113) or komura@trendpot.com

Health Guide

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See page 92 for an introductory d scount for Chopst cks NY readers APPOINTMENT BY PHONE ONLY
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212-678-4251 http://web me.com/yukietakimoto/Shiatsu | /60 min

Upper East — Tsunami
209 E 60th St 2F (bet 2nd & 3rd Ave) | $90/h
212-628-5868

Midtown West — Osaka Health Spa 46
37 W 46th St (bet 5th & 6th Ave.) | $100/h
212-575-1303

Midtown West — Osaka Health Spa 56
50 W 56th St #2 (bet 5th & 6th Ave.) | $100/h
212-956-3422

Midtown West — Salon de Tokyo
200 W 57th St #1308 (at 7th Ave.) | $70
212-757 2187 | /60m n

Midtown East — Oom Holistic Center
211 E 43 d St (bet 2nd & 3rd Ave) | Seita Shiatsu
212-697-6174

Midtown East — Ease Salon
51 E42 St #1405 (bet Madison & Vanderbilt) | $40
212-661-5151 | /25m n

Midtown East — Endo Seitai Shiatsu
10 E 41st St 1st fl (bet 5th & Madison) | $60
212-683-0041 | /30m n

Midtown East — IDO HOLISTIC CENTER

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5 E 45th St 8th Fl (bet Mad son & 5th Ave) | $80
212-599-5300 www docente com | /60min

Midtown East — Kenkodo Inc
211 E 53rd St (bet 2nd & 3rd Ave.) | $80
212-980-0088 | /50m n

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347-406-4436 http://massagenj.wimbly.com | 60m n

Chelsea — OHASHI INSTITUTE
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800-810-4190 | /60m n

East Village — Keisy
229 E 9th St 2nd fl (bet 2nd & 3rd Ave) | $45
212-253-6121 | /50m n

Lower Mhn — Health Trail CO
23 Pell St 2nd Fl (bet Mott & Bowery St) | $80
212-608-2212 | /70m n

Lower Mhn — Hirai Healing
89 Broadway #1004 (bet Bleecker & Houston) | $30/h
646-203-4333

Lower Mhn — Howard's Beauty Salon
34 Howard St 2nd Fl (Broadway & Crosby) | $50/h
212-675-6906

ACUPUNCTURE

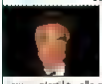
Upper West — On-Hong
4187 Broadway (bet 176th & 177th St.) | $60
646-239-3322 | /30m n

Upper East — Herbal Fairy Spa
225 E 64th St #4 (bet 2nd & 3rd Ave) | $80
212-265-3688 | /70m n

Midtown West — Eilean Chan
119 W 57th St Suite 511 (6th & 7th Ave) | $100/h
212-374-2080

Midtown West — Nihon Medical Group
15 W 44th St 10th Fl (bet 5th & 6th Ave) | $60-
212-575-1910

Midtown West — NY Acupuncture & Herb
250 W 57th St #1330 (at Broadway) | $100
212-262-9898 | /visit

Midtown West — Yamaguchi Acupuncture

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212-803-8877 | 60m n

Midtown East — Amy Nitara Center
137 E 47th St (bet 3rd & Lexington Ave) | $80/
212-317 2720 | v sit

Midtown East — Ckun Yuan Li
141 E 55th St #9D (bet Lex & 3rd Ave) | $60/
212 750-9364 | visit

Midtown East — David L Zeng
14 E 34th St. 5th Fl (bet 5th & Mad son Ave) | $60
212-689-1773 | /60min

Chelsea — SuHu Naturel Health
1 Union Sq W #715, (at E 14th St.) | $30/
212-691-6281 | v sit

Queens — Ckin Kei
133-47 Sanford Ave #1G Flush ng, NY 11355 | $50
718-961-7222 | /45min

Long Island — Kimura Acupuncture
516 Lakey lle rd New Hyde Park NY 11040 | $70/acu
516-775-0778 | $40/ear

DOCTOR

Upper East — Dr Julian Asfour
654 Mad son Ave #904 (bet 60th & 61st St) | Dentist
212-421-4405

Upper East — Fay M. Ohsumi MD
117 11 E 84th St #1B (Lex & Park Ave) | Inter n st
212 289-6121

Midtown West — Anshin Medical Health
36 W 44th St #303 (bet 5th & 6th Ave.) | General Clin c
212-730-6010

Midtown West — Luis Fujimoto DDS
250 W 57th St #2212 (Bet Bway & 7th Ave.) | Dentist
212-915-3138

Midtown West — M Sonoda MD
200 W 57th St #605 (at 7th Ave) | OBGYN
212-577-6767

Midtown West — Nihon Medical Group
15 W 44th St 10th FL (5th & 6th Ave.) | General Clinic
212-575-1910

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Midtown East — Haruyo Fujiwaki PhD
3 E 54th St (bet 5th & Mad son Ave) | Psych ologist
212-935-2527

Midtown East — Hiroshi Kimura
30 Central Pk S, 3D (bet 5th & 6th Ave) | Dentist
212-935-1121

Midtown East — IDO HOLISTIC CENTER

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5 E 45th St 8th Fl (bet Madison & 5th Ave.) | Herbal Med c ne
212-599-5300 www.he bjapan.com

Midtown East — Kyo Nakamura OOS
20 E 46th St #401 (bet Mad son & 5th Ave) | Dentist
212-661 1121

Midtown East — Mitsugu Shimmyo
345 E 37th St #203 (Bet 1st & 2nd) | Opto- metrist
212-867-5700

Midtown East — Oversea Japanese Clinic
11 E 47th St 2nd Fl (bet Mad son & 5th) | Gene al Cl nic
212-223-3777

Midtown East — Yamagata Dental
230 Park Ave #525 (Bet 45th & 46th St) | Dentist
212-867-1188

Koreatown — Japanese Medical Practice
55 E 34th St. 2nd Fl (bet Park & Mad son) | General Clin c
212 889 2119

New Jersey — Edgewater Family Care
725 River Rd #202, Edgewater NJ 07020 | General Clin c
201 943-4040

New Jersey — Evergreen Pediatrics
1355 15th St #130 Fort Lee NJ 07024 | Pedia -trics
201-224-9344

New Jersey — Japanese Women's Center
870 Palisade Ave 3rd Fl Teaneck NJ 07666 | OBGYN
201-747-2284

New Jersey — New Jersey Clinic
2231 Lemoine Ave Fort Lee NJ 07024 | General Clinic
201 344-1006

New Jersey — Otsuka Shika
1617 Park Ave Fort Lee, NJ 07024 | Dentist
201-461-0130

New Jersey — Oversea Japanese NJ
47-48 Halstead Ave #101 Harrison NJ 10528 | General Clinic
914-381-4466

OTHER

Midtown West — Esprit Wellness
2 W 45th St #1706 (bet 5th &6th Ave) | Massage $80/15min
212 354-5976

Chelsea — Yoshiko Kamiyama
20 W 20th St. #311 (bet 5th & 6th Ave) | Homeo -pathy
914-954-6604

Queens — Metro Pharmacy
41-48 30th Avenue Asto a, NY 11103 | Pharm -acy
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BUYING JAPAN: INCREDIBLE AND UNKNOWN PRODUCTS – VOL.23 –

SHACHIHATA (SELF INKING STAMP)

BY *NOBI NAKANISHI*

My stamp addiction forces me to stamp my signature over and over until the piece of paper is filled. Here, you can see what it looks like when a normal person uses one.

The small Shachihata are great for all the little things you have that can use a bit more flair. Personalize your extra set of keys, notebook, or claim ownership of the person sitting right next to you

Photo images courtesy of Shachihata Inc.

Growing up with an unusual name left me out quite a bit while I was growing up. Unlike Matt or Gary, I couldn't find personalized license plate names in the Time Square gift stores. Nobi just wasn't there between Nick and Norman when I looked for key chains that proudly bore my name. So it wasn't until I was on a trip to Japan that I learned about and purchased my first **Shachihata** – unique self-inking stamps used commonly by the Japanese as a means of signature and personalization.

Ink stamps have a long history in Japan. The Inkan, or Hanko, dates back to as far as 57 AD (though its Chinese counterpart dates back a couple of hundred years earlier) and was first used by the Japanese Emperor as an official seal. For the next 1800 years, only the emperor, noblemen and samurai could use personalized Hanko, it wouldn't be until the Meiji Restoration when the modernization of Japan allowed for the general population to begin using Hanko as well.

Four basic types of Hanko dominated most of the 20th Century. The 'Jitsu-in' was used for legally binding documents. The 'Ginko-in' was used for banking. While these two types of stamps were often heavily guarded, households also kept a 'Mitome-in' to sign for postal deliveries and low-security documentation. Finally, artists employed 'Gago-in' as a method of signing their work.

When Shachihata were introduced, it revolutionized the way the Japanese used their stamps. No longer did they have to deal with both a stamp and a stamp pad – this meant less chance of creating a mess with stray ink or poor handling. Also, Shachihata always produced a consistent image, devoid of any uneven lines that as all know can come with not using the right amount of pressure. The cultural impact was so great that even though there are many types of these 'inku-shintou-in' (self-inking stamps), people just refer to them as Shachihata, much like we would refer to tissues 'Kleenex'.

Today, by going to the Japanese Shachihata website, buyers can even order customized stamps online, just by entering their names in Kanji. The accompanying American website also allows for various levels of customization when you order, though obviously we don't have as rich a stamp culture here. There are also of course the standard business stamps that many of us use around the office – yet perhaps knowing the history of Shachihata you will now see them in a whole new light.

Today, digital technology is making Hanko fraud easier in Japan, and eventually we may see their use become more of a formality, but the popularity of inku-shintou-in isn't about to wear off. The use of Shachihata remains intact, especially when there is a possibility of all sorts of shapes and designs that can adorn everything from stationery to gift wrapping. Maybe we'll see a Shachihata revolution over in the US someday.

See what all the fuss is about at:
http://www.shachihata.co.jp/english/
For availability of their products in the U.S. and store locations, check www.xstamper.com

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art.

Coupon available at www.chopsticksny.com

FASHION

Upper West — Bitz Kids
410 Columbus Ave (bet 79th & 80th St) 212-724-1415 — Clothing

Upper East — R by 45rpm
17 E 71st St (bet Madison Ave and 5th Ave) 212-737-5545 — Clothing

Upper East — Seiga Accessories
1242 Madison Ave (bet 89th & 90th St) 212-534-8275 — Accessories

Upper East — SEIGO NECKWEAR
1248 Madison Ave (bet 89th & 90th St) 212-987-0191 — Accessories

Midtown East — BLOOM New York
361 Madison Ave (bet 45th & 46th St) 212-870-0068 — Jewelry

Gramercy — Ripplu

Japanese expert in body shaping undergarments with 20 years of experience. Sizes ranges in custom-almost fits from small 30A to full 40H, to enhance body shape. The easy-step system gradually reshapes tissue through a series of bras to increase lift naturally.

99 Madison Ave (bet 27th & 28th Sts) 212-539-2223 www.ripplu.com — Lingerie Shop

East Village — ARGOSY
428 E 9th St (bet 1st Ave & Ave A) 212-982-7918 — Clothing

East Village — Local Clothing
329 E 9th St (bet 1st & 2nd Ave) 212-777-3850 — Clothing

East Village — Takio 7
64 E 7th St (bet 1st & 2nd Ave.) 212-353-8443 — Clothing

East Village — Tokyo Joe
334 E 11th St (bet 1st & 2nd Ave) 212-473-0724 — Clothing

Lower Mhn — Arth
75 W Houston St (Wooster & W Broadway) 212-539-1431 — Accessories

Lower Mhn — Facial Index
104 Grand St (at Mercer St.) 646-613-1066 — Eyewear

Lower Mhn — Junko Yoshioka
540 Broadway 2 Fl (W Houston & W Broadway) 212-206-1632 — Clothing

Lower Mhn — Keorr's Closet
71 W Houston St (Wooster St. & W Broadway) 212-317-7778 — Clothing

Lower Mhn — Madame Killer
396 Broome St (bet Lafayette & Mulberry) 212-505-9392 — Clothing

Lower Mhn — Mieko Mintz
65 Thompson St (bet Spring & Broom St) 212-427-1524 — Clothing

Lower Mhn — Miko Inatome
93 Reade St 2FL (bet W Broadway and Church) 212-966-7777 — Clothing

Lower Mhn — R by 45rpm
169 Mercer St (at Houston St) 917-237-0045 — Clothing

Lower Mhn — tutu
55 Spring St (bet. Lafayette & Mulberry) 212-219-9548 — Clothing

Lower Mhn — UNIQLO
546 Broadway (bet Prince & Spring St) 917 237 8400 — Clothing

Lower Mhn — Yemek
321 1/2 Bleecker St (Christopher & Grove) 212-807-8100 — Clothing

Lower Mhn — Yohji Yamamoto
103 Grand St (at Mercer St) 212-966-3074 — Clothing

Online — TokyoNY
info@tokyony.com 917-743-4767 — Accessories

J-POP CULTURE

Midtown West — Jim Hanley's Universe
4 W 33rd St (bet 5th Ave & Broadway) 212-268-7011 — Manga

Midtown West — Kinokuniya Bookstores
1073 6th Ave. (bet 40th & 41st St.) 212-869-1700 — Book

Midtown West — Midtown Comics
200 W 40th St (at 7th Ave.) 212-302-8192 — Anime

Midtown East — Book Off
14 E 41st St (bet 5th & Madison Ave.) 212-685-1410 — Manga

Midtown East — Daimobu
128 E 47th St (bet. Lexington & 3rd Ave) 212 755-7380 — Video Rental

Midtown East — Midtown Comics
459 Lexington Ave (at 45th St) 212-302-8192 — Anime

Chelsea — Cosmic Comics
10 E 23rd St 2nd Fl (at Madison Ave) 212-460-5322 — Manga

Chelsea — Image Anime
242 W 30th St (bet. 7th & 8th Ave) 212-631-0366 — Anime

West Village — AC Gears
69 E 8th St (at Mercer St) 212-260-2269 — Toy

East Village — Forbidden Planet
840 Broadway (at 13th St) 212-473-1576 — Toy

East Village — Jas Mart
35 St Marks Pl (bet. 2nd & 3rd Ave) 212-420-8370 — Video Rental

East Village — Kims Video St Marks
124 1st Ave (bet 7th St and St. Mark Pl) 212-533-7360 — Anime

East Village — St Marks Comics
11 St Marks Pl (bet 2nd & 3rd Ave) 212 598-9439 — Manga

East Village — Sunrise Mart
4 Stuyvesant St (bet 3rd Ave. & 9th St) 212 598-3040 — Video Rental

East Village — Toy Tokyo
121 2nd Ave 2nd Fl (bet 7th & St Marks Pl) 212-673-5424 — Toy

East Village — Video Games New York
202 E 9th St (at 3rd Ave) 212 539-1039 — Toy

www.littlejapanusa.com
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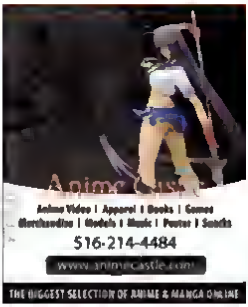
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2. Kobe
3. Nagasaki
4. Hakodate

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Broome st
Mercer St
Wooster St

Lower Mhn **kidrobot**
126 Prince St. (bet Greene & Wooster)
212-966-4689 — Toy

Lower Mhn **Sunrise Mart, Soho**
494 Broome St (W Broadway & Wooster)
212-219-0333 — Video Rental

Brooklyn **Zakka Corp**
155 Plymouth St. (bet Pearl and Jay St.)
718-801-0037 — Book

Queens **Anime Castle**
35-32 Union St Flushing NY 11354
347 436-1295 — Anime

Long Island **Anime Castle**
77 Searing Avenue Mineola NY 11501
516-214-4484 — Anime

Upstate **Kinokuniya Bookstores**
3380 Palisades Center Dr West Nyack NY
845-353-6600 — Book

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212-231-8126 www.wuhaonyc.com — Towel

Upper East **Sara**
950 Lexington Ave (bet 68th & 70th St.)
212-772-3243 — Dishware

Midtown East **Japanese Culinary Center**
711 3rd Ave (at 45th St.)
212-[illegible]-8333 — Dishware/ General

Midtown East **Katagiri & Co., Inc**
226 E 55th St (bet 2nd & 3rd Ave.)
212-838-5453 — Dishware

Midtown East **Lotus Books and Gifts**
151 E 57th St 3rd Fl (bet Lex & 3rd Ave)
212 355-0889 — General

Midtown East **Minamoto**
60e Fifth Ave (at 49th St.)
212-[illegible]-3747 — Confectionery

Chelsea **KYOTOYA**
23 W 15th St. (bet. 5th & 6th Ave.)
212-414-0720 — General

East Village **Makai**
Makai offers innovative and t admored museum quality ant ques from Japan We carry tablewares, china furniture, kimono ornaments and art from Edo to Showa pe od es well as contemporary items like tea & sake cups tenugui and more!
97 Third Ave (bet 12th & 13th St.)
212-995-5[illegible] www.themakai.com — Antique/ General

Lower Mhn **Korin**
57 Wes en St. (bet Church St and W B way)
212-587-7021 — Dishware

Lower Mhn **KITEYA SOHO**
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464 Broome St (bet Mercer & Greene St.)
212 219-7505 www.kiteya.com — General

Lower Mhn **Seasons**
115 Crosby St. (bet Hudson & Prince St.)
212 226-0787 — Furniture

Queens **Seito Trading**
52-15 11th St Long Island City NY 11101
718-472-5613 — Dishware

New Jersey **Mara New York**
565 River Rd Edgewater NJ 07020
201-945-1134 — General

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586 River Rd Edgewater NJ 07020
201-941-1902 www.tok usa.com — Dishware

Pennsylvania **Monhata International**
428 North 13th St Philadelph a PA
215-236-1322 — General

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Online **Kimono Lily**
63 Flushing Ave. Brooklyn NY 11205
800-963-2466 — Kimono

GALLERY

Upper West **Gallery Sekiko**
166 W 96th St #1127 (B way & Amsterdam)
212-496-3263 — Gallery

Chelsea **Gallery Chelsea 32**
2 W 32nd St (bet Broadway & 5th Ave.)
646-548-7381 — Gallery

Chelsea **Ippodo**
521 W 25th St (bet 10th&11th St)
212-367-4999 — Gallery

Chelsea **NYCco Gallery**
1133 B oadway(bet 25th & 26th St)
212-380-1148 — Gallery

Chelsea **Onishi Gallary**
521 W 26th St (bet 10th & 11th Ave.)
212-695-1035 — Gallery

Lower Mhn **gallery onetwentyeight**
128 R vington St (bet Essex & Norfolk)
212-674-0244 — Gallery

Queens **Gallery Gen**
47-05 36th St. Long Island C ty NY11101
718-392-7717 — Gallery

OTHER

Upper West **Absolute Piano**
1646 Park Ave(at 116th St.)
212-987-6173 — Other Goods

Midtown West **Toho Shoji NY**
350 5th Ave (bet 34th & 35th Ave.)
212-868-7465 — Jewelry Supply

Midtown East **Terry Mey**
153 E 53rd St (bet Lexington & 3rd Ave.)
212-888-0303 — Other Goods

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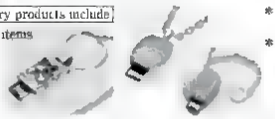

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THE ART OF CONTROL: THE SPIRIT OF SHINJINBUKAN KARATE

Most young adults in America today grew up as the "Karate Kid generation". This movie was not only the first encounter we had with Japan but played a key role in shaping the symbols of Japan in the Western World. Being a pure model of this generation, I entered Jimmy Mora Sensei's Okinawan Karate class with a sense of familiarity and... could i have been more wrong? Mora Sensei from the Shinjinbukan School redefined what the essence of Okinawan karate is and how it differs from other branches of karate.

The School was founded by Onaga Yoshimitsu Kaichō in Okinawa, Japan. His teachings are based on Ti, the ancient Okinawan Martial Art, which preceded modern Karate. Today, hundreds of karate styles have progressively lost the initial spirit of the art. The Shinjinbukan School still preserves and carries the knowledge of Ti, and passes it on to new generations of students. Mora Sensei has been trained by Onaga Kaichō himself in Japan. He was the first foreign student who trained from White to Black Belt at the Shinjinbukan Honbu Dojo.

The harmony shining from the class reveals a purpose beyond simple body training. I am very impressed to see the dedication in the students' eyes: women and men, children and adults alike. The primary focus of the Shinjinbukan philosophy is to seek self-improvement through training. Ti is a deep martial art and not a competitive sport. There is no concept of grade or competition between Tichikaya (Ti practitioners) says Mora Sensei: "You are either a master or a student".

The various movements taught during classes of any levels are all parts of the same precept: control over force in one cohesive system. The goal is not to punch hard, but to use minimal effort with the right muscles to achieve an efficient surgical strike. The training is focused on the three basic elements of Ti: Tsuki (hand strike), Keri (foot strike) & Tenshin (body movement or displacement).

After a few exercises of Tsuki, I realize how powerful this form of karate is. I feel the wave of energy pass through Mora Sensei's fist, through the 10" padding on my stomach and through my rib cage, finally catapulting me two steps back from my initial position! Various tools are also used during class to improve muscle memory. For instance, a small bundle of hay, called "Nigiri Dama", is used to learn how to close the hand before hitting. This control and flexibility to close each finger muscle while making a fist is known as "Shiboru". All Shinjinbukan students learn to use shiboru to create a "sealed water tight fist".

Mora Sensei explains that techniques must become natural and instinctive to be executed properly. Unlike other forms of karate, Ti does not call for any unnatural yelling or distorted faces along with a movement. Some of the teaching is done in a low light setting and in a circle, allowing the karate-kas to find their internal rhythm and coordinate it in harmony with the group. The Shinjinbukan New York Shibu Dōjō strives to maintain the punty of its martial art. New students are carefully selected through an application process and trial period before being fully integrated to the program. Thanks to its status as a 501(c)(3) Foundation, the Shinjinbukan New York offers scholarship awards based on the financial needs of the students. The Shinjinbukan Foundation in New York also sponsors several Gasshuku (training camps) every year in coordination with the main School in Okinawa and Shinjinbukan members in other countries.

—— Reported by *Ruth Berdah-Canet*

Shinjinbukan New York Shibu Dōjō
Founded by Onaga Yoshimitsu Kaichō in Okinawa, Shinjinbukan New York Shibu Dojo offers classes to a selected group of students of all ages. The classes take place from 6:30-8:30pm on Tuesdays, Wednesdays and Fridays in the following location:

939 8th Ave., Suite 307 (bet. 55th & 56th Sts.)
New York, NY 10019
www.shinjinbukan.com / jimmy@shinjinbukan.com
TEL. 917-400 9183

1 and **2**- Acrobatic figures and tool exercises are used to develop flexibility and joint control. **3**- Some of the exercises are done in a very low light setting and in a circle to focus on one's internal natural rhythm. **4**- Unlike recent forms of karate, Ti does not use blocking techniques to stop a strike. The key is to glide to avoid it and choose the best technique to prepare the next move.

School Guide

The following is a list of schools where you can learn Japanese culture.

Coupon available at www.chopsticksny.com

LANGUAGE

Japanese Study Hall NY
Upper East | Japanese

A professional language instructor who has taught students of all ages & levels for 20 years offers lessons in Harrison, NY at affordable rate. Lessons include the history, culture and geography of Japan as well as Japanese dining and general etiquette.

540 E. 80th St. (bet. York & East End Ave.)
TEL. 917-607-2817 | jshsnyc@gmail.com | Japanese

Musical Kids International
Upper East | Japanese

1298 Lexington Ave. (at 89th St.)
212-996-5858 | Japanese

Hills Learning Center
Midtown West | Japanese

380 Lexington Ave. 17th Fl. (bet. 41st & 42nd St.)
646-340-4977 | Japanese

Amity Language Institute
Midtown East | Japanese

124 E. 40th St. #203 (bet. Park & Lexington Ave.)
212-697-8374 | Japanese

Ibec language institute inc.
Midtown East | Japanese

366 Lexington Ave. #300 (bet. 40th & 41st St.)
212-967-2000 | Japanese

Japan Society
Midtown East | Japanese

333 E. 47th St. (bet. 1st & 2nd Ave.)
212-832-1155 | Japanese

Language House
Midtown East | Japanese

We provide specialized lessons to Japanese language learners in Midtown and offer 12-level courses (5-8 students) in 3 semesters, private lessons and corporate programs. All instructors are certified native Japanese speakers with Master's in Language Ed.

545 Fifth Ave. #310 (at 45th St.)
212-343-5455 www.languagehouse-nyc.com | Japanese

PC Tech
Midtown East | Japanese

317 Madison Avenue #900 (at Madison Ave.)
212-808-4754 | Japanese

Rennert New York
Midtown East | Japanese

211 E. 45th St. 17th Fl. (bet. 2nd & 3rd Ave.)
212-867-9700 | Japanese

ABC Language Exchange
Chelsea | Japanese

135 W. 29th St., # 1204 (bet. 6th & 7th Ave.)
212-563-7560 | Japanese

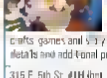
NY Japanese Language
Chelsea | Japanese

18 W. 18th St. 9Fl. (bet. 5th & 6th Ave.)
646-345-9777 | Japanese

Tenri
Chelsea | Japanese

43A W 13th St. (bet. 5th & 6th Ave.)
212-645-2800 | Japanese

NYCNDA
East Village | Japanese



Providing immersion into the Japanese language and culture for children ages 0-6 years in a fun environment. There activities include play music, songs, crafts, games and story time. Visit the website for full details and additional programs!

315 E. 5th St. #1H (bet. 1st & 2nd Ave.)
646-334-7426 www.nycnda.com | Japanese

Tribeca Language
Lower Mhn | Japanese

22 Harrison St. (Hudson & Greenwich Sts.)
212-219-9893 | Japanese

Go!NihonGo Language
Westchester | Japanese

PO Box 33 Wh te Plains, NY 10605
914-255-5280 | Japanese

Japan America Center
Westchester | Japanese

11 Montgomery Ave. 2nd Fl. Scarsdale NY
914-723-7600 | Japanese

JAS of NJ
New Jersey | Japanese

304 Main St. 2nd Fl. Fort Lee, NJ
201-461-5133 | Japanese

TRADITIONAL

Ikenobo Ikebana School
Upper West | Ikebana

30 W. 60th St. 6K (Columbus & Broadway)
212-757-6740 | Ikebana

Seiko Skodo
Upper West | Calligraphy

Private shodo lessons by an instructor with 30 years of shodo practice and an 8th dan - the highest shodo degree. Lessons can be arranged on Tue, Thu, Sat and Sun. Monthly Rokaga (ink painting) meetings are also held. Email soko5102000@gmail.com for more details.

315 W. 91st St. @ West End Ave.
212 247 2586 www.seikoushodo.com | Calligraphy

Sogetsu Ikebana School
Upper West | Ikebana

201 W. 70th St. (at Amsterdam Ave.)
212-873-6115 | Ikebana

Urasenke Chanoyu Ctr
Upper East | Sado

153 E. 66th St. (bet. 3rd & Lexington Ave.)
212-988-8161 | Sado

Ellie's NY Floral Design
Midtown West | Ikebana

15 W. 44th St. 11th Fl. (bet. 5th & 6th St.)
212-661-3696 | Ikebana

N.Y. Togei Kyoshutsu
Midtown West | Pottery

N.Y. Togei Kyoshutsu has been offering Japanese ceramic classes for beginner to advanced students since 1994. We teach traditional and more aesthetics and functional pottery. Age: 2.5 hour trial class is $35. Until tested studio is use for open studio members.

5 W. 30th St. 3rd Fl. (bet. Broadway & 5th Ave.)
212-868-1711 www.nytogei.com | Pottery

NIHONWASDU USA
Midtown West | Kimono

1410 Broadway #2610 (bet. 38th & 39th St.)
212-869-0500 | Kimono

The Nippon Club
Midtown West | Sado

145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223 | Sado

Lotus Books and Gifts
Midtown East | Ikebana

151 E. 57th St. 3rd Fl. (bet. Lex & 3rd Ave.)
212-744-5123 | Ikebana

The Dhashi Institute
Chelsea | Shiatsu

147 W. 25th St. 8th Fl. (6th & 7th Ave.)
800-810-4130 | Shiatsu

Koho School of Sumi-E
West Village | Calligraphy

64 MacDougal St. (at W. Houston St.)
212-673-5190 | Calligraphy

Kimusee Ketodo
Lower Mhn | Dance Music

Accredited Hougaku (Traditional Japanese Music) Orchestra Director providing affordable Japanese Kabuki Dance & Music Lessons. Lessons available for Shamisen, Vocal, Japanese Drums and Dance. Easily accessible locations. Multiple lesson locations in NY/NJ.

226 Boulevard, Glen Rock, NJ 07452
201-444-0511 http://shami.seenye.blogspot.com/ | Dance Music

Ikebana Flowers New York
Lower Mhn | Ikebana

173 Lafayette St. #207 (Broome & Grand St.)
212-255-9769 | Ikebana

K-sui Shodo
Queens | Calligraphy

23-11 28th St. 2nd Fl. (23rd & 24th Ave)
718-278-0508 | Calligraphy

Ikebana International
Japan | Ikebana

info@ikebanany.org
212-724-7097 | Ikebana

Dhore School
Japan | Ikebana

DhaiaNYC@aol.com
201-865-0353 | Ikebana

MARTIAL ARTS

Aikido Up Hara
Upper West | Aikido

3 Hunshaw St. (Riverside Dr.&Dyckman)
646-483-8700 | Aikido

Kokushi Budo Institute
Upper West | Karate

332 Rivers de Dr. (bet. 105th & 106th St.)
212-865-6777 | Karate

Shonnyu Metsubayashi
Upper West | Karate

131 W 72 St. 2fl (bet. Amsterdam & Columbus)
212-875-0826 | Karate

Shotokan Karate-Do NY
Upper West | Karate

2121 Broadway 4th Fl. (at 74th St.)
212-799-5500 | Karate

UWS Kenshikai Karate
Upper West | Karate

329 Columbus Ave. (bet. 105th & 106th St.)
917-291-0467 | Karate

Aikido Skoko Dojo
Upper East | Aikido

350 E. 82nd St. (at 1st Ave.)
646-509-0212 | Aikido

Kanzen Karate Dojo
Upper East | Karate

1795 3rd Ave. (at 98th St.)
212-426-5678 | Karate

Ultimate Karate USA
Upper East | Karate

1950 3rd Ave. 3rd Fl. (at 107th St.)
212-426-4800 | Karate

WTKD Hoobu Dojo
Upper East | Karate

208 E. 93rd St. (bet. 2nd & 3rd Ave.)
212-207-1907 | Karate

Aikido of Manhattan
Midtown West | Aikido

40 W. 39th St. 3rd Fl. (at 5th & 6th Ave.)
212-575-0151 | Aikido

Shinjinbukan Shōrin Ryū
Midtown West | Karate

Traditional Okinawan Karate — The Shinjinbukan School was founded by Osaga Yoshimitsu Kaicho in Okinawa, Japan. The New York Branch is a private Dojo offering classes to a selected group of students of all ages. For an appointment contact Sensei Jimmy Moni.

335 6th Ave. #307 (bet. 55th & 56th St.)
917-400-9183 www.shinjinbukan.com | Karate

Skinkyokushinkai NY
Midtown West | Karate

250 W. 36th St. 3rd Fl. (bet. 7th & 8th Ave.)
646-235-0293 | Karate

Kenshikaikan Karate
Midtown East | Karate

YMCA, 224 E. 47 St. (bet. 2nd & 3rd Ave.)
212-755-8600 | Karate

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285 Madison Ave. 5th Fl. (at 39th St.)
212-847-3334 www.kkny.net | Karate

N.Y. Shorin Ryu Karate
Midtown East | Karate

37 W. 28th St. #9 (bet. Broadway & 6th Ave.)
212 490-9600 | Karate

Bond Street Dojo
Chelsea | Aikido

214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)
212 477-0699 | Aikido

Eizenryu Jujitsu Biwako
Chelsea | Jiu Jitsu

214 W. 29th St. 3rd Fl. (bet. 7th & 8th Ave.)
212 200-0927 | Jiu Jitsu

Modern Japanese Karate
Chelsea | Karate

151 W. 25th St. 5th Fl. (bet. 6th & 7th Ave.)
212-537-6441 | Karate

New York Aikikai
Chelsea | Aikido

142 W. 16th St. 2nd Fl. (bet. 6th & 7th Ave.)
212-242-6246 | Aikido

Shin Budo Kai Aikido
Chelsea | Aikido

77 8th Ave. Lower Level (at 14th St.)
212-091-1378 | Aikido

Shotinji Kempo NYC
Chelsea | Karate

151 W 26 St. 6Fl. (bet. 6th & 7th Ave.)
917 721-0729 | Karate

Tiger Schulmann's
Chelsea | Mix

39 W. 19th St. (bet. 5th Ave. & Broadway)
212 727-0773 | Mix

U.S. Budo Kai-Kan
Chelsea | Karate

110 W. 14th St. 2 Fl. (bet. 6th & 7th Ave.)
212-807 7336 | Karate

World Kanrakai Karate
Chelsea | Karate

4 W. 19th St. 3rd Fl. (at 19th St.)
212 077 9228 | Karate

World Oyama Karate
Chelsea | Karate

35 W. 31st St. 6Fl. (bet. 5th Ave. & Broadway)
212 629-7709 | Karate

World Seido Karate
Chelsea | Karate

61 W. 23rd St. 2nd Fl. (bet. 5th & 6th Ave.)
212-924-0511 | Karate

Karate Honma Dojo
East Village | Karate

58 E. 11th St. 5th Fl. (University Pl. & B'way)
212-505-3656 | Karate

New York Jiu Jitsu
East Village | Jiu Jitsu

666 Broadway Lower Level (at Bond St.)
212 343-8310 | Jiu Jitsu

Ken Zen Institute
Lower Mhn | Kendo

54 Thomas St. (bet. Church & W'Broadway)
212 400-9104 | Kendo

Aikido of Park Slope
Brooklyn | Aikido

555 5th Ave. (at 15th St.)
718-768-5932 | Aikido

Japan Karate Assoc
Brooklyn | Karate

565 Fifth Avenue (at 10th Street)
718-788-9345 | Karate

School of Taijutsu
Queens | Mix

475 Onderdonk Ave. Ridgewood NY 11385
917 449 7035 | Mix

NY Sen Ten Karate
Long Island | Karate

1370A Montauk Hwy. Southampton NY 11968
516-903 1446 | Karate

Judo & Jujitsu Dojo
Staten Island | Judo

3902 Amboy Rd. Staten Island, NY 10308
718-619-0150 | Judo

KYOKUSHIN KARATE NJ Branch
New Jersey | Karate

360 Old Hook Rd. Edgewater, NJ 07020
212-947 3334 | Karate

Ridgewood Karate School
New Jersey | Karate

90 Cottage Pl. Ridgewood NJ 07450
201-447-2272 | Karate

OTHER

Upper East — **Saori Weaving Arts** — Other School
227 E. 57th St (bet. 2nd & 3rd Aves.)
212-722-2848

Midtown West — **Mud, Sweat and Tears** — Pottery

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554 10th Ave. (at 46th St.)
212-374-9121 www.mudsweatandtears.com

Midtown West — **The Nippon Club** — Dance
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223

Midtown West — **The School for Strings** — Music
419 W. 54th St. (bet. 9th & 10th Ave.)
212-315-0918

Midtown West — **Toho Shoji N.Y.** — Jewelry Making
390 6th Ave. (bet. 36th & 37th Ave.)
212-868-7465

Chelsea — **COBU** — Japanese Drum
55 W. 14th St., 3FL (bet. 5th & 6th Ave.)
917-304-2722

Chelsea — **Sachiyo Ito & Dance Co.** — Dance
405 W. 23rd St. #4G (at 9th Ave.)
212-627-0286

Midtown East — **Lavender Laser Cosmetic** — Other School
18 E. 41 St. 1Fl (bet. 5th & Madison Ave.)
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Brooklyn — **forte>piano studio** — Piano
www.ilkosasak.com/forte-pianostudio.htm
917-622-0385

Queens — **Nosho-kai Ryukyu Buyo** — Dance
242-17A Oak Park Dr., Queens, NY 11362
714-631-2937

Queens — **The Arts Cure Center** — Dance
33-24 Northern Blvd. (bet. 33rd & 34th St.)
718-729-9595

Long Island — **Japanese Cooking Studio** — Cooking
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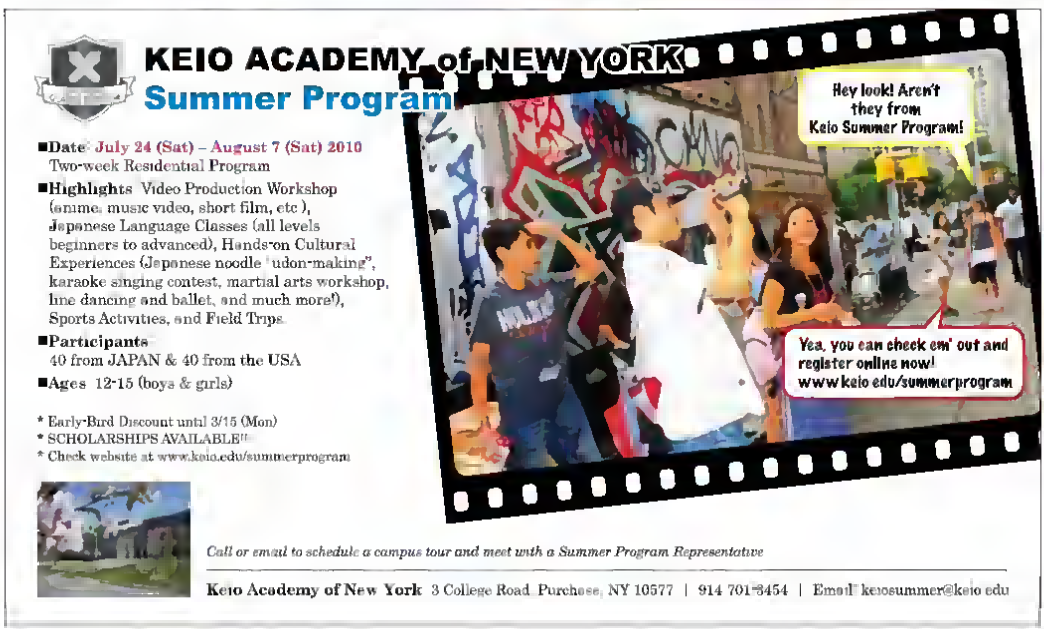
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Japanese Lesson #28

～に

-ni

Particles, Part 2

This month, you'll learn about the particle "**ni**" which has several different usages. The first usage is to introduce a DESTINATION. "**Ni**" is often used with verbs that indicate the action of moving to another place, such as "**ikimasu,**" "**kimasu**" and "**kaerimasu**." For example

Tokyo-eki ni ikimasu
(I am going to Tokyo Station.)
Uchi ni kaerimasu. (I'm going home.)

As you can see, "**ni**" is used after the noun that indicates a place.

The second use of "**ni**" is to indicate TIME. If you would like to say "at five o'clock," for example, it would be "**go-ji ni**" ("go" = 5). So if you wanted to say "I will go to Tokyo Station at five o'clock," it would be, "**Go-ji ni Tokyo-eki ni ikimasu**."

The first "**ni**" introduces time, and the second one indicates destination in this sentence.

In its third use, "ni" is paired with the verb "arimasu" or "imasu" to introduce a LOCATION. For example

Neko ga niwa ni imasu.
(There is a cat in the garden.)
Yuubinkyoku ga ginkou no mae ni arimasu.
(There is a post office in front of the bank.)

The fourth usage of "**ni**" is to introduce a PURPOSE.

Supaice o ryouri ni tsukaimasu.
(I use spices for cooking.)
Jishin no genba ni tetsudai ni ikimashita.
(I went to the earthquake site to help.)

In the second sentence, the first "**ni**" introduces the destination and the second one indicates the purpose of the action.

In its fifth usage, "**ni**" is often used with the verb "**narimasu**" or "**kawarimasu**" to indicate a RESULT. For example

Ame ga yuki ni narimashita.
(The rain turned to snow.)

There are additional usages for "**ni,**" but this is enough for now. Until next month, practice the patterns you have just learned.

NEW WORDS

tsukaimasu. v. to use, to employ (dictionary form: tsukau; -te form: tsukatte) **jishin.** n. earthquake **genba** n. scene; site, spot **tetsudai** n. help, support **narimasu** v. to become, to turn (dictionary form: naru; -te form: natte) **kawarimasu:** v. to change (dictionary form: kawaru; -te form: kawatte)

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JAPAN POP QUIZ
Japan has hosted the Olympic Games 3 times in the past. Which city has NOT hosted the Olympics yet?
❶ Sapporo
❷ Tokyo
❸ Osaka
❹ Nagano

Japanese Book Ranking (data provided by Kinokuniya Bookstore)

BEAUTY & FASHION BOOKS LEAD THE RANKING

HARDCOVER TOP 5 IN JAPAN (2/8-14)

Book title	Author	Publisher
1. Makudake Diet	*Chihiro Yamamoto*	Gentosha
2. Cher 15TH ANNIVERSARY BOOK	*NA*	Takarajimasha
3. Souzou no Hou	*Ryuho Okawa*	Kofuku no Kagaku
4. Matsushita Konosuke Nihon o Shikaru	*Ryuho Okawa*	Kofuku no Kagaku
5. Ryoma Korin	*Ryuho Okawa*	Kofuku no Kagaku

THE MONTHLY PICK

RYOMA KORIN
Ryuho Okawa spiritual leader and the founder of religions group Kofuku-no-Kagaku, vicariously tells views on Japan by the legendary entrepreneur Ryoma Sakamoto, who influenced Japan's opening of the country to the world and the Meiji Restoration about 140 years ago. In the book, Okawa discusses the necessity that Japan has to be reconstructed from the foundation
(Rank #5)

PAPERBACK TOP 5 IN JAPAN (2/8-14)

Book title	Author	Publisher
1. Shokudou Katatsumuri	*Ito Ogawa*	Poplar Publishing
2. Rakuen 1	*Miyuki Miyabe*	Bungeishunju
3. Rakuen 2	*Miyuki Miyabe*	Bungeishunju
4. Sayonaraitsuka	*Hitonari Tsuji*	Gentosha
5. Nowake Ikka	*Yasuhide Saeki*	Gentosha

THE MONTHLY PICK

SHOKUDOU KATATSUMURI
Devastated by her boyfriend's deception and the shock from lost love, Rinko lost her voice. In order to heal her pain, she decides to go back to her rural home town and open a tiny restaurant. Her restaurant "Katatsnmun (snail)" takes only one group of customers per day and has no menu. The novel was the best seller in 2008 and the movie based on this novel is now in theaters in Japan.
(Rank #1)

PICKS FROM KINOKUNIYA NEW YORK (ENGLISH BOOKS)

APPRENTICESHIP OF THE BIG TOE P
BY RIEKO MATSUURA
The book tells the story of Kazumi, a naïve twenty-two-year-old who wakes up one afternoon to discover that her big toe has turned into a penis. Kazumi flees her fiance after he tries to castrate her and hooks up with a blind pianist. Together they join a troupe of sexually deformed and emotionally twisted people who tour the country performing what amounts to sexual freak shows.

BOOK OF HEROES *BY MIYABE MIYUKI*
When her brother Hiroki disappears after a violent altercation with school bullies, the young Yukiro finds a magical book in his room. The book leads her to another world where she learns that Hiroki has been possessed by a spirit from the Book of Heroes. She visits the magical Nameless Land, where she is told how to save her brother. It is a sequel to Brave Story. Miyabe's celebrated children's book.

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UWS Kenshikai Karate
Nancy s Wine
New York Buddhist Church
Planet Sushi
Matsubayash Karate
Sun chan Japanese Restaurant
Sushi Hana
Yuki Sushi

UPPER EAST SIDE
Amber
Absolute P ano
Food For Health
Garnet Wine
KOITO
Michi
Mister Wright
Mr Ginger
Naruto
NY Cook ng
Sara
Shabu-Shabu 70
Sushi Hana
Sush Seki
Tokubei 86
Tsuki Restaurant
Teriyak Boy 92nd St
Ultimate Karate USA
Tomoko Shima Salon
WTKO Honbu Dojo
YUKA Restaurent

MIDTOWN WEST
ANA Sales Amer cas
Bangkok House
Bento Nouveau
Bluechili
Buckingham Hotel
Cafe Zaiya @ Kinokun ye
GoGo Curry
Sake Bar Hagi
Japan National Tour st Org
Japanese Chamber of Commerce
Japanese Amer can Assoc
JETRO USA
Joe s Shanghai
Kinokuniya Book Store
Mencenko Te 55
Midtown Comics
Monster Sushi
Momo Laser Hair Removal
Pongsr
Rio & You
Salon de Tokyo
Sapporo
Shinkyokushinkai NY
MOMO Hair
Soba Nippon
Sush den
Sushiya Restaurant
Tach guisoba Teriyaki Boy
Teriyaki Boy
Nippon Club Culture Center
Toho Shoj
VIJIN
Yamaguchi Acupuncture
Yum Yum 3
Yum Yum Bangkok

MIDTOWN EAST
@Tabit
41st Street HealthCare
Abuniya Kinnosuke
Acumed Center
Aja Asian B storo
Ambassador Wine & Spirit
Amity Language Institute
Azusa of Japan
Book Off USA
Café Zaiya
Consulate General of Japan
Dainobu USA
Duet 48
E53 Teriyaki House
Gyu Kaku
Hair Mates
Hisako Salon
Hatsuhana Park
H I S Int l Tours
IACE
Ibec language
Ido Center
IMAGINASIAN Theater
Japan Soc ety
Karaoke Top Tune
Katag ri
Kiara
Korea Palace
KYOKUSHIN KARATE
Lotus Books and Gifts
Manish
Mencenko Tei 45
M dtown Com cs
Minamoto Kitchoan
momotaro
Moonflower Spe
MR K s
Omis-b
Onya
PC Tech
Peking Duck House
Restaurant Nippon
Restaurant SEO
Restaurant Tokyo
RH Plus Salon
Sakagura
Sushi tei (Katsuhama)
Terry May Flower
The Waldorf Astoria
Washoku Cafe
Tse Yang Restsurant
Yakiniku Riki
Yakitori East
Yummy Sushi

KOREAN TOWN
Dav d L Zang
Don s Bogam
Duet 35
HAN BAT
HANGAWI
Hyo Dong Gak
iBop KARAOKE
Ich Umi
Jim Hanley s Universe
Komtang House
Medangsi
Kum Gang San
PHO32
Wonjo restaulant
Woo Chon

CHELSEA & GRAMERCY
ABC Language Exchange
Bond Street Dojo
Chosh
Da oh Sushi
Ennju
Excy Laser Hair Removal
Hayato New York
Hisako Salon
Image An me
Jaiya Tha
KIWA Salon
Kyotoya
Landmark Wine & Sake
Mish ma
Monster Sushi
Natural Green Market
New Hope Martial Art NY
Coo Gallery
New York Aikikai
Ohashi Institute
Pongsri Chelsea
Regional Thai
Ripplu
SABURI
Tebaya
Terakawa Ramen
Toon Thai Cafe
U S Budo Kai-Kan
World Oyama Karate
Matsumoto Dojo
World Seido Karate

WEST VILLAGE
D sc O Rama NYU
Generation Records
Marumi
McNulty s Tea & Coffee
Rockme she
Tenr
Hakata Tonton
YUI Salon

EAST VILLAGE & CENTRAL VILLAGE
Ampersend
Ariyoshi Japanese
Cafe Zaiya
Curry ya
Diala
Dec bel
Dumpling Man
Giant Robot
go Restaurant
GyuKaku
Kambi
Hair Mates
Hasek
Kenka
Souen Noodle House
JAS Mart (East Village)
K2 Salon
Kmisy Nature Center
L Annam
M2M
May s Place Sushi
Menkute
MJK liquor
New York Jiu Jitsu
Noodle Cafe Zen
Oh! Taisho
Otetuku
Panya
Pirka
Planet Rose
Q Hair
Rai Rai Ken
Ramen Setagaya 1st Ave
Ramen Setegaya St. Marks
Sakaya
Shabutatsu
Shiki K tchen
Sing Sing (Ave A)
S ng Sing (St. Marks)
Sobaya
Souen Noodle
Souen Restaurant
St. Marks Market
Sunrise Mart
Sushi Lounge
Takamichi Hair
Teriyaki Boy 10th
Toy Tokyo
Tokio 7
Udon West
Ueno Salon
Union SQ W ne
Video Games New York
Yakiniku West
Yakitori Ta sho
Yoshi Sushi

BELOW NOUSTON
Asian Amer can Art Ctr
Bento Nouveau
Facial Spa
Grenyette Wine
Hiroko s Place
ISE Japanese Restaurant
Joe's Shanghai
KITEYA SOHO
Korin
Lotus Salon (Tribeca)
Mika Inatome
Nha Trang
NINJA
Pearl River Mart
Rice
Sachiko s on Clinton
Seasons
Shanghai Cuisine
Souen Restaurant
Sunrise Mart
Takahachi Tribeca
Tonjin Mart Manhattan
Ueno Salon
Zutto (Tribace)

BROOKLYN
Beacon s Closet
Bozu
Cha Home kitchen
Cheers Thai
Dokebi Bar & Grill
Element Natural Healing Arts
Khims Millennium Market
Ge do
Lana s Fabr c
Organic Planet
qoo Robata
Sakura Café
Smith and Vine
Snacky
Sunao Food Market
Supercore
Zakka Corp
Zenk ch

QUEENS / LONG ISLAND

Family Market
The Arts Cure Center
Watawa Astoria
Tor go Japanese Restaurant
Ch n Kei
Sakuraiya
Akari Japanese Restaurant
Koban Japanese
Robata of Tokyo
Nara Japanese Food
Yamaguchi Restaurant
Central Boekr USA
go wasabi
Maguro Restaurant
Sh n Nippon Do
Sushi Island
Ariyoshi Restaurant
Inatome Steak House
Taka Sushi
Yuki s Pallette Too
Metro Pharmacy
Momiji Restaurant
Ah Ree Soo
H Mart Great Neck
H Mart W ll ston Park
San Restaurant
Suk Zuki
Dunkin Doughnut
Katsuno Restaurant
Port Washington LIRR Stat on
Mumon Restaurant
Al LOVE HAIR
Nagashima
Satagaya Flushing
Sh ro ot Japan

UPSTATE NY

Ha r Stud o NAKA
Hajime
NIJIYA
Momiji Japanese Restaurant
Oishimbo
Shugo Wine & Liquor
Ithaca Totu House
Hiro s Hair Salon
Fuji Mart
Momotaro
Sakanaya Sushi
Sakura Bana
Tanto
este de doronko
Daido
Kam Sen Food
K nokuniya Book Store
Noda s Steak House
Salon Shin
Yonkers Tenn s Club
Ohana (City Island)
Cafe Pacific

NEW JERSEY

K ku Alpa ne
Matsush ma Restaurant
M tsuwa Market Place
Akane Salon
Asahi
Gam Mee Ok
Higo Batten
Katsuko Salon
Parisienne
Sunmerry s
Tosh Harr Supreme
Ishitan Ch ropra t a
Ichiban Restaurant
Komegashi
Komegashi too
Woo Jung
Uomaru
Monster Sush
Tomo Sushi
Karten Sushi East
Family Market NJ
Japanese American Society
Masa Sushi
Sakura Bana
Restaurant Shina
Darmatsu

CONNECTICUT

J Mart
Fuji Mart
Toshi Japanese Restaurant
Wasabi Japanese Cuisine

OTHER

Embassy of Japan (DC)
Salon Vijin Atlanta (GA)
Cherry Mart (Boston MA)
Consulate General (Boston MA)
Kotobukiya (MA)
H nata Sushi Carry Out (MD)
Maruichi (MD)
Ta ga Japanese Books (MD)
Maido (PA)

STREET BOX DISTRIBUTION

UPPER WEST SIDE

t5 Amsterdam Ave (62nd & 61st St) m tront of Front of Schoolyard
228 Amsterdam Ave (70th & 71st St) m tront of Ameritrade
377 Amsterdam Ave (78th & 79th St) in tront ot Shining Star
382 Amsterdam Ave (79th & 78th St.) in tront ot Duane Reade
502 Amsterdam Ave (84th & 85th St.) in front ot West S de K ds
540 Amsterdam Ave (86th & 87th St) n front ot CVS
642 Amsterdam Ave (91st & 92dn St) n tront ot Miyako Sushi
677 Amsterdam Ave (93rd & 94th St) n front ot Subway Stat on
695 Amsterdam Ave (94th & 93rd St) in tront of Espresso Bar
262 W 96th St (B way & West End) n tront of Gristades
2355 B way (85th & 85th St) n front ot Subway Statron
2221 B way (79th & 80th St) n front ot First Baptist Church
t886 B way (62nd & 63rd St.) in tront of Lmcoln Plaza Cinema
1988 B way (67th & 68th St) In front ot GAP
2006 B way (68th & 69th St.) n front of Food Emporium
2700 B way (t09rd & t04th St.) in tront ot Subway Stat on
2840 B way (110th & 111th St) in tront of Subway Station
2950 B way (t16th & 1t5th St) in tront ot Columb a Univ

UPPER WEST SIDE

410 1st Ave (61st & 60th St) in tront of Bed Bath & Beyond
tt87 tst Ave (64th & 65th St) in tront of Duane Reade
1206 1st Ave (65th & 66th St) in tront ot Gristedes
1331 tst Ave (71st & 72nd St) n tront of Food Emporrum
1445 1st Ave (75th & 76th St.) in tront of Starbucks
1463 1st Ave (76th & 77th St) In tront of Duane Reade
1479 tst Ave (77th & 78th St) in tront of Thai Food Bar
1513 1st Ave. (79th & 80th St) in tront of Vrtam n Shop
1569 tst Ave (82nd & 81st St) n tront of CVS
163t 1st Ave (85th & 84th St) in tront of Starbucks
251 tst Ave. (66th & 87th St.) in front of Duane Reade
170t tst Ave (88th & 89th St.) in tront of Luigis Restaurant
1180 2nd Ave (62nd & 63rd St.) in tront ot Chase Bank
t223 2nd Ave (64th & 65th St) in tront ot CVS
1299 2nd Ave (68th & 69th St) In tront of R te Aid
1446 2nd Ave (75th & 76th St) in tront of Gr sfedes
1470 2nd Ave (77th & 76th St) in tront ot TD Bank
150t 2nd Ave (78th & 79th St) in tront of Sushi Hana
1535 2nd Ave (80th & 79th St) n tront ot Rite Aid
1660 2nd Ave (86th & 85th St) In tront of Food Emporrum
1698 2nd Ave (88th & 87th St) In tront of Gourmet Plaze

MIDTOWN WEST

1032 6th Ave (40th & 39th St) n tront of Subway
593 t0th Ave (42nd & 4tst St.) n tront of CVS
656 t0th Ave (46th & 45th St.) in tront ot Cl nton House
814 t0th Ave (54th & 55th Sf) n front of Coffee Shop
875 10th Ave (56th & 57th St) in front ot CBS
871 10th Ave (57th & 56th St) in front ot Food V llage
899 10th Ave. (58th & 59th St.) n front of John Jay College
992 10th Ave (58th & 59th St) in front ot John Jay College

MIDTOWN EAST

640 tst Ave (36th & 35th St.) n tront ot Condo/Manhattan Place
721 1st Ave (38th & 37th St.) In front of The Corinthian Park
875 tst Ave (49th & 48th St) In front ot Natron s Café
877 1st Ave (49th & 50th St.) in front ot Deli
93t 1st Ave (5tsf & 52nd St) In tront ot Duane Reade
943 1st Ave (52nd & 51st St) n tront ot Dom no s P zza
965 1st Ave (54th & 55th St) In front ot GNC
348 tst Ave (56th & 58th St) n tront of St John's Church
401 tst Ave (59th & 60th St) in front ot Food Emporium
659 2nd Ave. (37th & 36th St) In front ot Mrdtown Tunnel

CHELSEA

930 B way (22nd & 23rd St) in tront ot Subway Statron
1123 B way (25th & 27th St) m tront of Domam Propert es
t150 B way (27th & 26th St) m tront of X Tensrons
1178 B way (28th & 27th Sf) m tront of Young Town Jewelry
90 5th Ave (t4th & 15th St) in tront of Commerce Bank
t00 5th Ave. (t5th & t6th St) n front ot Bebe
460 6th Ave (14th & 15th St) In tront ot Subway
568 6th Ave (t6th & t5th St.) in front ot GNC
726 6th Ave (23rd & 24th St) n tront ot Hardware
750 6th Ave (25th & 24th St) In front ot CVS
777 6th Ave (27th & 26th St) n front of Sleepy s
275 W 23rd St (8th & 7th Ave) in front of Gap
t66 8th Ave (18th & t9th St) In front ot L mo Servrce
300 8th Ave (25th & 24th St) n tront ot Subway
322 8th Ave (26th & 27th St) In front ot Gr stedes
397 8th Ave (30th & 29th St) In tront ot Subway
236 t0th Ave. (24th & 23rd St) n tront ot London Terrace Stat on

GRAMERCY

339 1st Ave (20th & 19th St) In tront ot Emerald Too
441 tst Ave (25th & 26 St) in tront ot NYU Med cal School
385 tst Ave (26th & 27th St) n tront of Department ot Health
487 tst Ave (29th & 28th St) in front of East Bay D ner
540 1st Ave (32nd & 33rd St) In tront of NYU Medical Center
576 1st Ave (33rd & 32nd St) In tront of Ronald O Perelman Bldg
581 tst Ave (34th & 33rd St.) in tront ot NYU Medical Center
622 2nd Ave (34th & 35th St.) In tront of Capital One Bank
576 2nd Ave (32nd & 31st St) n tront of Lowes Mov e Theater
566 2nd Ave. (3tst & 32nd St) n tront of Lowes Mov e Theater
227 Lex ngton Ave (33rd & 34th St.) m tront ot Genovese t54 Lex ngton Ave (30th & 31st St.) n front ot Moravian Church
50 Lex ngton Ave. (25th & 26th St) in tront of National Guard Armory
14 Lexmgton Ave (22nd & 23rd St) In tront of Baruch College Bldg
297 Park Ave S (23rd & 22nd St.) In front of Subway Station
1t Mad son Ave (26th & 25th St.) n tront of Rosenthal
132 Madison Ave. (3tst & 32nd St) in tront ot Deli
880 B way (t9th & 20th St) m front ot Lowes Mov e Theater
tt5 5th Ave (t9th & t8th St) n tront ot Nine West

WEST VILLAGE

4 W 14th St (5th & 6th Ave) In tront of Luc lle Roberts
10 5th Ave (8th & 9th St) in front ot La Pa n Quoted en
12 Universrty Pl (8th & 7th St) in tront ot NYU

EAST VILLAGE

20 Astor Pl (Latayette & 4th St) n tront of Walgreen
65 5th Ave (t3th & t4th St) n tront of New School Un v
237 tst Ave (14th & t3th St) n tront of V tam n Shop

JAPAN'S PRICELESS PANORAMA

Forget about Japan's highest technology and zipping, smooth transportation system To experience Japan's deep nature and hidden landmarks, extra trips through less convenient and winding paths turns your trip priceless. Japan's nature still welcomes visitors who conquer the challenging geography with unforgettable and literally breath taking panoramas This once in a life time experience will give you a great feeling of a accomplishment

Remote Beach House in the Ocean Breeze

The UNESCO's world natural heritage site Yakushima offers simple ocean air that heals visitors from today's fast pace life Just expose yourself to the calm ocean wind blowing at Soyo-tei (http //soyote ftw jp Japanese only), a classic, small local B&B located on the tip of a quiet beach habitat of sea turtles This relocated, 80-year-old, former residential house takes advantage of the 360 degree ocean view and sea breeze from the terrace and outside bath that soft ocean waves endlessly hit from the calm yet open southern ocean The bath becomes a natural planetarium after dark, and a star filled sky wraps around you Soyo-tei has plenty of rich and fresh seafood and minimalist beach resorts in Japan's simplicity and nature-oriented style, that opens everybody's minds to the retrospective human life This relaxation is available only after the two hour ferry ride from Kagoshima Port at the southern tip of Kyushu Island

Natural Infinity Onsen Pool

Some of Japan's mountains are serious Steep, high elevation and occasional harsh weather But if you reach the hot springs on the volcanic Hakuba mountains that hosted the alpine ski events in the 1998 Winter Olympics, all pains turn to unforgettable satisfaction Hakuba Yari Onsen is by a chalet that operates only during the summer, serving a semi-alpinists enjoying an adventure vacation In spite of popularity among high-level alpinists, the path to the chalet is regularly secured by rangers for any level of adventure lovers About a 4-hour hike takes you to the elevation of 6900 feet, and the hot springs by the chalet produces 200 gallons of natural hot water per second Dip yourself in the natural rock tubs of hot water at the cliff, and view the nearby mountain tops and clouds below, and the infinite starry night sky The chalet is a frugal accommodation with a shared bathroom and bunk beds, but the view from this infinity hot springs is nothing that any luxury travel can compete with

©tokitsumo_s.ku, Panoramio

Life on the Hillside

Known as one of Japan's deepest valleys and most secluded place, Iya Valley is located at an over 5,000 foot drop, making the steep hillside location of the Hotel Iya Onsen (http //www iyaonsen co jp/english/index.html) such a treasure that only the locals would know Your long trip to this hidden valley turns worthwhile at the moment you find the panorama from a tram ride that descends 1,800 feet down to the valley The tram shuttles from the hillside hotel to natural hot springs location at the bottom of the valley, and this is such a special location to soak yourself in the hot mineral water The surrounding air spontaneously heals you with the valley's view of green forests, clear air singing birds and lovely sound of streams right by the bamboo built bath tubs The valley's panorama starts nding the hotel's gondola on the 45 degree hillside to the hot springs spots in the valley Untouched forests and steep hillside change their colors and appearance seasonally

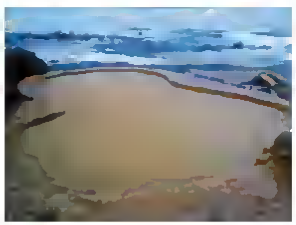
The Best View of Mt Fuji in Hakone

Everybody knows that Hakone is a popular stop just off Tokyo for the picturesque seasonal views, panoramic Mt. Fuji, traditional ryokan (Japanese style bed & breakfast) and natural hot springs. A surprising hidden place for the magnificent view of Mt. Fuji is at the Hotel Green Plaza Hakone, one of the many charming and hospitable hotels in this historic town Like many other ryokans and hotels, this hotel also is located in the hot springs area, and their outside bath is set up at just the right location for a breathtaking panorama of Mt. Fuji The hotel's flower garden also offers a photo opportunity of the iconic mountain, surprisingly close and magnificent Unlike other rather extreme locations, this hotel is in accessible Hakone, just 1 5 hour train ride from Tokyo station, and several other places to visit for a day trip or a relaxing weekend
http //www.hgp co jp/ (Japanese only)

Face the Wild Ocean

Aomori Prefecture is north most of Honshu Island, and people usually think of calm northern country But one of the quiet small towns along the western coast of Aomori has an astonishing and unusual beach experience An almost half-day long train trip from Tokyo, the remote ocean side town faces the

wild Sea of Japan and rugged beaches. Instead of lying on the sand, you dip yourself into natural hot springs in the rocky bathtub right by the ocean. Facing the wild northern waves, the bathtub is so close to the ocean that the wave comes in the bathtub when the weather becomes stormy. But the natural geothermal water is never defeated by the furious ocean tides, and sitting in this hot spring, you witness all faces of the wild ocean, the calm sunset and angry tidal surges. The bathing facilities are operated by Furo-fushi Onsen Hotel (http://www.furofushi.com/index_e.html)



Hot Spring on Ice

It is not new to go to Hokkaido for superior powder snow any more, but the best and the most unique hot springs are by Lake Shikaribetsu in Taisetsu-zan National Park. During the Siberian cold winter in Hokkaido, the entire lake freezes up and the thick ice on the lake becomes a large, open recreational space where some local recreational organizations set up various winter activities. When the lake becomes a small winter village on the solid frozen surface with ice bars, ice theatres, an ice wedding chapel and snow mobile paths, the most astonishing experience is a make-shift round pool filled with natural hot water on ice. Not to mention the hot mineral water warms up and relaxes your body in the subzero air, you will be surrounded by the open frozen lake and deep forest and mountain ranges in a distance of the National Park. Try the outdoor hot springs pool in the subzero weather on the frozen lake.

http://www.nature-center.jp/nc_winter-menu_top.htm

— *Nori Akashi*, Public Relations Manager at the New York Office of JNTO

Japan National Tourism Organization
New York Office

11 West 42nd Street, 19th Floor, New York, NY 10036
TEL. 212-757-5640 www.japantravelinfo.com

Answer our monthly survey and receive *HASHIOKI (1)*

Enter before March 26th

In order to improve our content, Chopsticks NY™ would like to get as much feedback from readers as possible. Please tell us what you think about Chopsticks NY™ by answering the following questions.

PRIZE OF THE MONTH

A set of Hashioki

Hashioki is a small object on which to rest your chopsticks during a meal. It is an important tool and a basic dining etiquette in Japanese culture. This month, one (1) lucky entrant in this survey will receive a set of hashioki

Q1 Please tell us the title of the article that you find most interesting and why

Title
Why I liked it _____

Q2 Please tell us which information in Chopsticks NY™ you have found useful and actually took advantage of (Please specify the name of the service you used)
(e.g. I went to Chopsticks Restaurant and ate the Special Ramen featured in the article.)

_____

Q3 What kind of topics would you like us to feature in Chopsticks NY™ in the future?

_____

Q4 Please list 5 Japanese products that you would like to purchase

1. _____
2. _____
3. _____
4. _____
5. _____

Q5 When buying a sake or shochu, what do you base your selection on? (Choose all that apply)

❑ Flavor (dry or sweet) ❑ Alcohol percentage ❑ Sake metered value
❑ Acidity ❑ Ingredients ❑ Production origin ❑ Label design
❑ Food pairing suggestion ❑ Price ❑ Product name ❑ Brand
❑ Story behind the product ❑ Other _____

Please share your personal information with us.

Name: _____

Age:
a. 24 & below ***b.*** 25-34 ***c.*** 35-44
d. 45-54 ***e.*** 55-64 ***f.*** 65 & over

Gender ***a.*** Male ***b.*** Female

Occupation (optional) _____

Ethnic background (optional)
○Asian ○Japanese ○African American/Black
○Hispanic ○Multiracial ○Caucasian ○Other

Email address: _____

WINNERS of February issue Kristy L., Deborah M., Nicole V.

THREE WAYS TO ANSWER THE SURVEY

① Go to Chopsticks NY™ website (www.chopsticksny.com) and complete it online.
② Fill out this form and fax it to "Chopsticks NY Monthly Survey" at 212-431-9960
③ Write out your answers and email them to survey@chopsticksny.com.

CHOPSTICKS NY™

event
entertainment
leisure

ENTERTAINMENT: DVD / FILM

BUSHIDO: THE CRUEL CODE OF THE SAMURAI:
NOT ALL FUN AND GAMES FOR SAMURAI

WHAT'S ON EARTH?

HIGAN

CALENDAR

EXHIBITION
PERFORMANCE
LECTURE / FORUM / FILM
EVENTS
HAPPENINGS

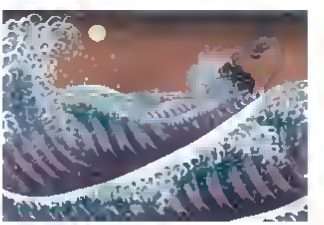
Exhibition

Through March 6 FREE
Solo Exhibition of Akiyuki Ina: Emitting Evanescent Beauty
Open Source Gallery
Due to the mortgage crisis of 2007, there is a preponderance of buildings whose construction has been indefinitely halted. Inspired by these ghostly structures, Akiyuki Ina has created an installation that communicates his admiration for the strange beauty and evanescent nature of this unfolding process. These works utilize elements such as safety net coverings and lighted panels to recreate the fleeting clarity of these abandoned "monuments". Three dimension works will be exhibited along with documentary photographs.
Location: 255 17th St., (bet. 5th & 6th Aves.)
Brooklyn, NY 11215
TEL: 646 279 3969
www.open-source-gallery.org

Through March 27 FREE
A Celebration of Spring: HANA
Ippodo Gallery
Celebrating the arrival of spring season, Ippodo Gallery is holding an exhibition of arts and crafts on the theme of HANA (flowers). About 25 contemporary Japanese artists specializing in various art forms provide their works on flowers, a subject long loved in Japanese art. Ceramics, lacquers, paintings, Japanese dolls, kimono, etc.—the arts can share all the pleasure of spring with spectators.
521 W. 26th St. (bet. 10th & 11th Aves.), 8I
New York, NY 10001
TEL: 212 967 4899
www.ippodogallery.com

Through June 6
Five Thousand Years of Japanese Art: Treasures from the Packard Collection
The Metropolitan Museum of Art
Featuring more than 220 works, many of which are rarely seen, Five Thousand Years of Japanese Art: Treasures from the Packard Collection will be on exhibit until June 6. This exhibition celebrates the thirty-fifth anniversary of the acquisition of the Packard Collection, showcasing its particular strengths in archaeological artifacts, Buddhist iconographic scrolls, ceramics, screen paintings of the Momoyama and Edo periods (sixteenth through nineteenth centuries), and sculptures of the Heian and Kamakura periods (ninth through fourteenth centuries). A highlight of the exhibition is a pairing of masterpieces by a Kano school master and his son: Old Plum, a set of sliding-door panels by Kano Sansetsu (1589-1651) in the Packard Collection, and One Hundred Boys, a pair of six-fold screens by Kano Ein (1631-1697), which was just acquired in 2009.
Location: The Sackler Wing Galleries for the Arts of Japan, 2nd Fl.
The Metropolitan Museum of Art
1000 Fifth Ave. (bet. 81st & 82nd Sts.)
New York, NY 10028
www.metmuseum.org

March 3-6 FREE
Beyond Hokusai and Hiroshige: Complete Woodblock Prints by Munenori Makino
The Nippon Gallery



The exhibition features the award-winning woodblock print artist, Mr. Munenori Makino, who follows the footsteps of ukiyo-e masters of the Edo Period such as Hokusai, Katsushika and Hiroshige Ando. He adds original artistic elements to the traditional styles and to convey the vibrancy of life and Mother Nature. He recently created a huge-scale mural hanging for the Shizuoka Airport Terminal.
Location: 145 W. 57th St. (bet. 6th & 7th Aves.)
New York, NY 10019
TEL: 212 581 2223
www.nipponclub.org

March 11– 17 FREE
An Ceramic Art Exhibition by Honoi Yumeasobi
The Nippon Gallery

Ms. Houei Yumeasobi creates unique ceramic art in the shape of old books. She was originally requested by a library to create a ceramic-made replica of Koujien (Japanese dictionary) and became fascinated with the charm and quality of creating ceramic art in the shape of old books. The works presented in the exhibition capture the essence of books and emphasize the feeling of quality of old books and Japanese paper. They look so real, as if you could turn the pages.
Location: 145 W. 57th St. (bet. 6th & 7th Aves.)
New York, NY 10019
TEL: 212 581 2223
www.nipponclub.org

March 26 - April 3 FREE
Miki Rokuroda: Solo Exhibition
Makari

Makari, Japanese antique and housewares store, will present a "Gendai Nihonga" (Japanese Style Abstract Work) Exhibition featuring New York based artist, Miki Rokuroda. By using traditional Japanese materials such as

gofun (Japanese chalk), iwa-enogu (powdered mineral pigments), and sumi (ink). Ms. Rokuroda applies highly detailed and exciting combinations of color and texture to her work. She will also be making a special appearance on Saturday, March 20, 2-4pm.

Location: 97 Third Ave. (bet. 12th & 13th Sts.)
New York, NY 10003
TEL: 212 995-5888
www.themakoi.com

Performance

Through February 28

Tea: A Mirror of Soul- Contemporary Opera directed by Amon Miyamoto

The Opera Company of Philadelphia

The Opera Company of Philadelphia presents the much-anticipated East Coast Premiere of "Tea: A Mirror of Soul", a contemporary work by composer Tan Dun and directed by celebrated stage director Amon Miyamoto. *Tea* is the mesmerizing tale of Seikyo, a former prince, who has become a monk following a bitter love loss. He recounts to his fellow monks the story of Lan, the princess he loved, and their noble guest together for a single book – *The Book of Tea*. Filled with treasured secrets and ancient wisdom, the book spurs a journey with a deadly conclusion. *Tea* draws on basic elements including water, fire, paper and stone, often weaving non-traditional sounds into the music, which combines Western lyricism with Asian motifs to create a spectacular landscape of sound. "Perhaps since Puccini and Bernstein there has been no one to write such grateful lines for singers," raved "Opera" magazine in London.

Location: The Academy of Music
Broad and Locust Streets
240 South Broad St. (at Locust St.)
Philadelphia, PA 19102
www.operaphila.org
TEL: 215-893-1018
Info: Gorgeous Entertainment
www.gorgeousentertainment.com
TEL: 212-398-7145

March 3

Japanese Girl's Day Jazz Performance

Momiko Taira, Kiryu Nahuko, Akemi Yamada, Erika Mafsuo

The long-standing Thad Theater on the Upper West side will host a special Japanese Girl's Day event with Jazz singers. They will share the stage alongside three other jazz singers and perform selections from a songbook by Yumi Matsutoya. All performances will be in Japanese and played in an acoustic Jazz format with an accompanying band. Doors open at 9:30pm, and show starts at 10pm.

Location: Tried Theater
158 W. 72nd St. (bet. Columbus & Amsterdam Aves.)
New York, NY 10023
TEL: 212-362-2590
http://www.triodnyc.com/
Info: http://www.erikajazz.com

March 7

Taikoza: Live at Symphony Space

Taikoza

Taikoza, the phenomenal Japanese taiko drum group is back at Symphony Space for a mind blowing and exhilarating evening of Taiko drumming and dances full of colorful and exciting performances. This time, they welcome Mr. Saburo Ochiai, Okinawa Sanshin Player, as a special guest. Experience the exciting rhythms of the ancestral Taiko and the magical sounds of the bamboo flutes.

Location: Symphony Space
2537 Broadway (at 95th St.)
New York, NY 10025
TEL: 212 864-5400 / www.symphonyspace.org

March 14

Taiko Drumming Performance & Workshop at Bowery Poetry Club

Taikoza

Taikoza uses the powerful rhythms of Taiko drums to create an electrifying energy that carries audiences in a new dimension of excitement. Drawing from Japan's rich tradition of music and performance, Taikoza has created a new sound using a variety of traditional instruments. Following the performance, the Taikoza members will hold a workshop designed for family audiences. For reservations, email shaku8@aol.com

Location: Bowery Poetry Club
308 Bowery (bet. Bleecker & E. Houston Sts.)
New York, NY 10012

March 21

Akihabara Style "Maid" Show with Reni

Aspire Communications

Japanese pop star, Reni, performs J-Pop and anime songs with fun and exciting Akihabara-style dance performances in her "Meido (Maid) Show" at Karaoke Top Tunes located in midtown Manhattan. The show starts at 5pm. Cosplayers are welcome to join in the festivities.

Location: Top Tunes Karaoke Bar
303 305 E. 53rd St. (at 2nd Ave.)
New York, NY 10022
TEL: 212 758-3818
www.karaoketoptunes.com

www.renurei.com

March 27-April 25

ENJOY

The Play Company

The Play Company, the Off-Broadway theatre company, will present the American premiere of ENJOY, Japanese playwright Toshiki Okada's comedy about Japan's youth culture's struggles with their changing economic reality. Considered one of Japan's leading contemporary theatre artists, Toshiki Okada's ENJOY is directed by Dan Rothenberg (co-artistic leader of Philadelphia's Pig Iron Theatre), with translation by Aya Ogawa. ENJOY is the inaugural project in The Play Company's Universal Voices translation program, which commissions American translations of foreign-language plays.

Location: 59E59 Theaters
59 E. 59 St. (bet. Park & Madison Aves.)
New York, NY 10022
Info: www.playco.org
TEL: 212-398-2977

Lecture/Forum/ Film/Festival

March 6

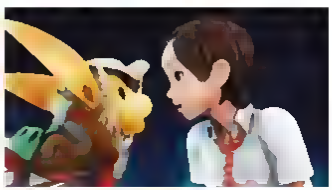
Two US Premiere Anime Screenings: Mai Mai Miracle and Oblivion Island

Symphony Space

As part of the New York International Children's Film Festival, two Japanese anime feature films will be screened. *Mai Mai Miracle* depicts the summer two girls become friends despite their completely different upbringings. The director, Sunao Katabuchi once worked with anime master Hayao Miyazaki and the influences show from *Mai Mai Miracle*'s stunning animation and exalting focus on nature, to the film's happy/sad nostalgia for the endless days of summer and the tender portrayal of a young girl at the transition between childhood and adult. *Oblivion Island* is the newest film from the creators of *Ghost in*

the Shelf. They mix exquisitely detailed 2D backgrounds with modern 3D character designs in a dazzling animated adventure that plays like Alice's fall through the rabbit hole into a world of topsy-turvy, anime dream-logic. Both films are U.S. premiere screenings.

Location: 2537 Broadway (at 95th St.)
New York, NY 10025
TEL: 212-864-5400
www.symphonyspace.org



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March 14

Lecture: Macrobiotic Philosophy of Health and Healing

John Kozinski, Souen SoHo Restaurant

As part of the lecture series "Natural Health and Lifestyle," master macrobiotic teacher John Kozinski will have a 90 minute lecture on Macrobiotic Philosophy of Health and Healing at Souen SoHo Restaurant. Participants will learn the philosophy behind macrobiotics and the ways of applying it to their lifestyles and ultimately to heal diseases and enhance their lives. The other part of the series will be held on April 11 and May 9.

Location: 210 6th Ave. (at Prince St.)
New York, NY 10014
TEL: 413-623-5925 / www.macrobiotic.com

Event

February 2K

"Umahomon Matsuri": Food Fair from Fukuoka and Kagoshima

Hakata Tontoo

Fukuoka Prefecture and Kagoshima Prefecture will hold a food fair "Fukuoka/Kagoshima Umakamon Matsuri" at Japanese restaurant in Greenwich Village, Hakata Tonton. People can try their local delicacies and products including Yuzu-sco (mixture of yuzu kosho pepper and Tabasco), a set of Hakata Motsu Nabe, Chikushi-mochi from Josui-an, Saikyo Miso from Tsurumiso, Kansansui from Kitaya, Amaou (strawberry) Jam, yuzu kosho pepper and fresh kanpachi for sashimi. All products are offered at 30-70% off. Also, Chopsticks NY readers who make a purchase will receive yuzu kosho pepper for free. Mention Chopsticks NY upon checking out. The event starts at 12pm and lasts until 5pm.

Location: 61 Grove St, (bet. Bleecker St. & 7th Ave.)
New York, NY 10014
TEL: 212-242-3699
info@tontonnyc.com

February 2K FREE

Hina Matsuri Kids day

Kiteya SoHo

Celebrating Japan's Hina Matsuri (Doll's Festival or Girls' Day), Kiteya Soho presents Kiteya Kids Day. They set up a traditional platform called hina-dan in the store, where customers can sing Hina Matsuri-songs together and enjoy a book reading during this event. Every guest will receive a "hina arare" (rice crackers for Girls Festival occasion) as gift. The free event is limited to 15 participants. The one-hour event starts at 2pm. Reservations are required.

464 Broome St. (bet. Mercer & Greene Sts.)

Event Feature

March 4-8

Food Fair: Local Delicacies from Shimane Prefecture

Shimane Prefecture

Located in the Southwestern part of Japan facing the Japan Sea, Shimane Prefecture is blessed with products from the mountains and ocean and has developed a unique food culture. They hold 5-day events to introduce their local delicacies and established food culture in several locations in New York.

Carefully selected items for the particular events include wagashi (Japanese traditional sweets) from Matsue City, zenzai (red bean soup) from Izumo Region, snacks like senbei (rice cracker) and taiyaki (pancake stuffed with red bean jam), tea, Izumo soba (buckwheat noodle), rice, furikake (sprinkles) and tsukudani (food boiled down in sweetened soy sauce).

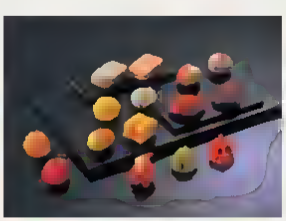
The highlight of the events is the cooking demonstration of "NEW Matsue Gashi" (new sweets from Matsue). Known as one of the three best sweets-producing regions in Japan, Matsue has produced elegant wagashi, a tradition passed down for centuries. NEW Matsue Gashi is a collaboration project of six wagashi producers who provide hand-crafted sweets. During the demonstration, people can watch the craftsmen's amazing techniques constructing visually stunning wagashi which often represents four seasons.

Food Fair Locations

Mar. 4-7
Kotegiri 224 E. 59th St., NYC (TEL:212 755-3566)
Sunrise Mart East Village
(4 Stuyvesant St, 2nd Fl., NYC TEL:212-598-3040)
Daido (522 Mamaroneck Ave., White Plains TEL:914 683 6735)
Nara Japanese Foods
(169 Main St. Port Washington TEL:516-883-1836)

Mar. 5-7
Sunrise Mart SoHo (494 Broome St., NYC TEL:212-219-0033)

"NEW Matsue Gashi" Demonstration
Mar. 3: Kotegiri 2-6pm
Mar. 4: Soba Nippon 11am-2pm
Mar. 5: Sunrise Mart Soho 3-6pm
Mar. 6: Daido 11am-2pm, 3-6pm



New York, NY 10013
TEL 212 219 7505
contact@kihyany.com

February 28 - March 2
JAPAN PAVILION at International Restaurant & Foodservice Show of New York 2010

In this professional-only annual food show, the Japan Pavilion will feature over 70 booths, 15 companies and hundreds of new products – many never before tasted in U.S. restaurants. In the Demonstration Theater, celebrated chefs will demonstrate various ways to utilize Japanese flavors and ingredients. The demonstration's themes include "How to Make Fresh Soba," "Authentic Japanese Soul Food," "World of Koji: The Secret of Japanese Fermented Products," and "Umami in Kombu (kelp) and Other Food Products."

Location: Jacob K. Javits Convention Center
655 W. 34th St. (at 11th Ave.)
New York, NY 10001
www.internationalrestaurantny.com/en/Special-Events/Japan/

March 3
Saka Nouveau Exhibition 2010
JCTO/JFC

Members of the press, traders and bartenders are invited to attend "The Exhibition of Sake Nouveau 2010 in NY" at the Kitano Hotel Penthouse. Sponsored by Kuramoto US, Sake Specialist Lloyd Foster of Classic Wine Imports will be presenting two lectures at the Sake Forum, "Pairing Food with Sake: Sake vs. Wine" and "How Temperature Affects the Taste of Sake." Guests will have the opportunity to vote on their favorite new sake in the first-ever tasting of the new products, in addition to trying out 62 other sakes. RSVP to SGorelick@colangeloprcom or call 631-864-6689 by Feb. 28.

Location: Kitano Hotel 66 Park Ave. (at 38th St.)
New York, NY 10016
TEL 212 885-7000

March 1-14
Baby & Children Poote Fair
Bit'z Kids

Japanese baby and children fashion store, Bit'z Kids, presents a 2-week long in-store campaign, Pants Fair. During the fair, they bring a wide variety of pants from F.O.KIDS brand and offer a second pair of pants at half price. The brand's pants are especially famous for their quality. The elastic waist and stretch material are comfortable and easy to wear, and the chic designs match many styles. Also, Chopsticks NY readers can receive Bit'z Kids original goods. To enjoy this offer, mention Chopsticks NY when checking out.

Location: 410 Columbus Ave. (bet. 79th & 80th Sts.)
New York, NY 10024
TEL 212 724-1415
www.bitzkidsnyc.com

March 13-15, 19-21, and 26-28
Various Weekend Fairs in March
Mitsuwa Marketplace

Mitsuwa Marketplace will hold various fairs on weekends in March. From the 13th to 15th, they feature Japanese sweets from Inaho Seika. Customers can enjoy 15 kinds of Japanese sweets including ohagi (rice cake covered with red bean jam), daifuku (rice cake stuffed with red bean jam), and dango (dumplings with sweet sauce). They are offered for $3.50 per two pieces. From the 19th to 21st, Sanseido Bookstore in Mitsuwa Marketplace hosts Used Magazines Fair, where customers get back issues for $2 per item. From the 26th to 28th, Otafuku Company comes to give a cooking demonstration of okonomiyaki. Customers can buy the freshly cooked okonomiyaki as well as buy ingredients at reduced prices to make okonomiyaki at home. On the same weekend, they will hold "Salmon Fair" in collaboration with Daikichi Sushi, in which customers can buy seasonal salmon from fillet to sashimi to smoked salmon.

595 River Rd, Edgewater, NJ 07020
TEL 201 941 9113
www.mitsuwa.com

March 14-18
International Boston Seafood Show
MAFF

Event Feature

March 30, April 2, 3, 5-7 and 9-12

Wadaiko and Buyou Performance

Tamagawa University

Performing troupe of wadaiko (Japanese drum) and buyou (dance) consisting of 34 members of Tamagawa University comes back to New York. It is the fourth performance by the Arts department of Tamagawa University, which has sent performing groups overseas since 1961. Their dynamic drumming sounds and dance with the rhythm arranged with traditional Japanese folklore dances are highly acclaimed. Their past performance includes the half-time show of NBA and the opening ceremony of MLB. In addition to the performance at Columbia University, they will make performances in various locations on the East Coast.

Location: Miller Theater at Columbia University
2960 Broadway (at 116th St.)
New York, NY 10027
Info: TKO Entertainment, Inc.
TEL 212 206 1878 tesh@tkoayc.us

Other performance schedule
Apr. 2: Hamilton College
Apr. 3: Colgate College
Apr. 5: Swarthmore College
Apr. 6: Haverford College
Apr. 7: University of Arts
Apr. 9: Kennedy Center, DC
Apr. 10: National Cherry Blossom Parade, Washington DC
Apr. 11: Philadelphia Cherry Blossom Festival
Apr. 12: NBA – 76ers Half Time

The Ministry of Agriculture Forestry and Fisheries of Japan (MAFF) will be sponsoring its highly acclaimed "Japan Pavilion" for the third straight year at the upcoming International Boston Seafood Show (IBSS) to be held at the Boston Convention & Exhibition Center. This year's show will feature ten exhibitors, representing a diverse selection of high-quality seafood ingredients from all across Japan. The Japan Pavilion will be located at booth #1805 at the IBSS with demonstrations by exhibitors, as well as tasting samples. For further information about the event and its exhibitors, please visit the Japan Pavilion website listed below.

Location: Boston Convention & Exhibition Center
415 Summer St.
Boston, MA 02210
Info: www.japan-seafood.net/english/

March 18-28

Ozeki Sake Fair at Mitsuwa Marketplace

Ozeki Sake, Inc.

Ozeki Sake, the first major sake brewer to begin production in the United States named their brands after the word "ozeki," one of the highest ranks applied for sumo wrestlers. Celebrating Spring Basho Sumo Tournament (March 14-28), Ozeki Sake will bring a variety of sake, with brands both imported from Japan and made exclusively here on American soil such as their popular Ozeki Dry Sake and Nigori Sake. They will also introduce their original cosmetics made from sake.

Location: Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL. 201-941-9113 / www.ozekisake.com

Happenings

March Promotion on Laser Hair Removal

Excy Laser, Inc.

Laser hair removal salon, Excy Laser, Inc., presents a promotional campaign "Buy 1 Get 1 Free" during March. Customers who order hair removal from any area for the first time will receive a second treatment of lesser value, for free. Customers should define the second area as ordering the first area. To receive this discount, bring the ad on page 40. They also offer free consultation for first time visitors.

Location: 147 W. 35th St. (bet. Broadway & 7th Ave.)
New York, NY 10001
TEL. 212-695-1888 / www.excylaser.com

Yakiniku Festival, Great Discount on Japanese Barbecue

Gyu-Kaku

Japanese Barbecue house Gyu-Kaku will hold a Yakiniku Festival from Mar. 15 to Apr. 18 in all of their locations. During this period, customers can enjoy great discounts, including Chuck Kalbi at half price and a glass of champagne for $3.99. For updated discount information, go to their website: www.gyu-kaku.com

Location: Gyu-Kaku Midtown
805 3rd Ave., 2nd Fl., New York, NY 10022
TEL. 212-702-8816
Gyu-Kaku East Village
34 Cooper Square, New York, NY 10003
TEL. 212-475-2989
Info: www.gyu-kaku.com

10% Discount Off All Books

Lotus Books and Gifts

Lotus Books and Gifts in Midtown is a sweet little oasis for busy New Yorkers to explore a variety of mind-body practices that help cultivate mindfulness and wellness. Their bookstore specializes in Buddhist-themed books and related products, daily ethics, self-development, vegetarian cooking, wellness and exercises, as well as children's books. From Mar. 1 through 31, they are offering 10% off all books.

Location: 51 E. 57th St., 3rd Fl. (bet. 3rd & Lexington Aves.)
New York, NY 10022
TEL. 212-355-0889 / www.bit.ly/dur4hN

20% Off On Hair Services

Giovanni-Sacchi

Giovanni-Sacchi, a funky '40s hair salon located on the Upper East Side, is offering a special promotion for the month of March. Any service on Tuesdays, Wednesdays and Thursdays, which includes hair color, Japanese straight perm, hair cuts & blow dry or spiral perm, wave perm & ionic conditioner is 20% off the regular price! Be sure to mention Chopsticks NY when making reservations.

Located: 1364 Lexington Ave. (bet.90th & 91st Sts.)
New York, NY 10128
TEL. 212-360-5557 / www.giovanni-sacchi.com

Trial Campaign for New Hair Treatment

Tomoko Shima Hair Salon

Tomoko Shima Hair Salon is introducing a new hair treatment that cures hair damage dramatically and improves hair quality. The salon offers customers the chance to enjoy this treatment for $15 (Reg. $35) until the end of March. The first 10 customers can also receive home care products (Reg. $28). Blended with ion water from deep sea and 30 kinds of organic plants, the all-natural solution of this treatment moisturizes hair greatly. Just one treatment session can make your hair soft and sheen as well as reduce volume and fix wrong curls. Since the treatment effectively minimizes the stimulus of coloring and perm solutions, it's recommended for those who have sensitive skin. To enjoy this offer, mention "Chopsticks NY Treatment Trial" at reservation.

Location: 171 E. 92nd St. (bet. 3rd & Lexington Aves.)
New York, NY 10128
TEL. 212-722-8828

Renewal Open With New Interior and New Menus

Hakubai Japanese Restaurant

Hakubai, which is known for serving authentic kaiseki and sophisticated Japanese cuisine, has recently finished renovation. Upon this renewal opening, they introduce new menus such as Touban Grilled Kobe Beef with Apple

Sauce Lobster & Soy Milk Hot Pot, and Salt-Grilled Pork Belly. They also upgraded the interior design to produce a cozy atmosphere for a better dining experience and they added three extra private dining rooms. Now they have 48 seats in the dining room, 3 private tatami rooms, and 3 private dining rooms.

Location: 66 Park Ave., B1F, New York, NY 10016
TEL: 212-885-7111

50% Off New Piano Rental for Chopsticks NY Readers

Absolute Piano

Absolute Piano is a full service piano store offering pianos & piano accessory sales, rentals, repairs, as well as moving and storage. Now they are offering a new program that will let you rent a brand new Kawai upright piano. This is an affordable and easy way to have a great piano in your home. And as an added bonus, Chopsticks NY Readers will receive a 50% discount for the first month rental fee. Offer is for selected models and some restrictions apply. Please visit their showroom for more details.

Location: 1646 Park Ave., (at 116th St.)
New York, NY 10035
TEL: 212 987-6173 / www.absolutepianony.com

Event Highlights for March

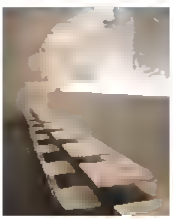
Kinokuniya Bookstore

On Mar. 6, Kinokuniya will have a special commemoration event for Studio Ghibli in conjunction with the English DVD release of "Ponyo On The Cliff By The Sea". On Mar. 7, they will have a special Kiri-E Workshop given by artist, Shu Kubo. In addition, the ongoing Young Artist's Book Fair will continue to run through Mar. 7 and will be followed by a special Cosplay Photo Exhibit. Finally, March events round up with a special appearance by Penny Arcade. The creators of the popular gaming web comic will have a signing for their 11 1/2 Anniversary Edition of "The Splendid Magic of Penny Arcade".

Location: 1073 Ave. of the Americas (bet. 40th & 41st Sts.)
New York, NY 10018
TEL: 212 869 1700 / www.kinokuniya.com

New Japanese Restaurant Serving "Otokomae (handsome) Cuisine"

1 or 8



1 or 8, is a newly opened Japanese restaurant in Williamsburg, produced by three Japanese guys: interior designer/owner, sushi chef, and kitchen chef. They intend to serve what they like to eat and the key concept is "Otokomae (handsome) cuisine." The Japanese cuisine with a French flare keeps nice balance of the seemingly opposing concept, "simple yet complex" and "modern yet classic."

Location: 66 South 2nd St.
(bet. Wythe & Kent Aves.)
Brooklyn, NY 11211
TEL: 718-384-2152 / www.oneoreightbk.com

Detergent for Vegetables and Fruits at Trial Price

JuneBees

EarthWash JB10 is a next generation detergent that effectively removes 99.9% of bacteria like O-157 and salmonella as well as agricultural chemicals while its unsaturated fatty acid and vitamin E keep food fresh. It is not the same detergent widely available with soybean oil but a detergent based on a new idea and technology. EarthWash JB10 is the safest and most environment conscious detergent. For Chopsticks NY, JuneBees offers 3 sets of EarthWash for $40 (Reg $45) with free shipping as a trial campaign. To redeem this offer, enter the code "EWJB10-CS" when you place an order. The campaign lasts until the end of April.

Info. TEL: 847-380-1468 / www.junebees.com

Happenings Feature

Nissan LEAF Zero-Emission Tour Culminates in New York

Nissan North America

On the launch of Nissan LEAF, the world's first all-electric, zero-emission car designed for the mass market, Nissan North America carried out the three month promotional tour, which made 63 stops in 24 cities, and offered the opportunity for interested drivers, media, civic partners, businesses and university students to learn more about the Nissan LEAF and the benefits of zero-emission driving. The tour culminated in New York City on February 11th, where Chairman of Nissan North America, Carlos Tavares announced details for Nissan LEAF reservation and the purchase process.

In North America, Nissan's operations include automotive design, engineering, consumer and corporate financing, sales and marketing, distribution and manufacturing. Nissan is dedicated to improving the global climate under the Nissan Green Program 2010, whose key priorities are reducing CO 2 emissions, cutting other emissions and increasing recycling. At the press conference, Mr. Brian Carolin, the Senior Vice President of Sales and Marketing commented, "Consumers see Nissan as Japanese brand, and Nissan finds it important to remain as Japanese brand with "quality and innovation."

The Nissan LEAF will be available to consumers via lease or sale, in a single transaction that includes the battery.

Info. www.nissanusa.com/leaf-electric-car

An Eastern Medicine Check Up For Your Body

Ido Holistic Center

Ido Holistic Center provides a check up and consultation service from the Eastern herbal medicine viewpoint. Also called "kampo", Eastern herbal medicine is effective for physical and mental problems unique to females such as PMS, menopause, fibroid, sterility and is helpful for migraines, allergy and constipation as well. Until the end of March, they are offering a 30-minute check up and consultation session for $20 (reg. $80). Along with the check up, they will advise you on your diet-plan and make suggestions for lifestyle improvement. You may purchase the herbal medicine they suggest on-site.

Location: 9 E. 45th St., 8th Fl. (bet. 5th & Madison Aves.)
New York, NY 10017
TEL. 212-599-5300
www.idocenter.com

Free Gift With Palm Or Face Reading

Feng Shui Kaion Chushin NY

Feng Shui shop located next to Sanseido Bookstore in Mitsuwa Marketplace, sells Feng Shui items and power stones as well as provides consulting. Now, for the month of March, they are offering a Feng Shui Book (English or Japanese) as a free gift when you get a palm-, face- or Physiognomy reading from a Feng Shui advisor. The readings cost $25-40 per person.

Location: Mitsuwa Marketplace
595 River Rd., Edgewater, NJ 07020
TEL. 201-941-0805
www.fengshui-stones.com
fengshui@cybercop.com

Special Price Lunch in March

Chiyoda Sushi

In the month of March, Chiyoda Sushi slashes the prices of its lunch menu. Tokujou Chirashi, served with extra seafood toppings, is offered for $18 (Reg. $23) and Tokujou Nigiri Sushi which includes 8 nigiri and 1 roll, is $16 (Reg. $20). Both come with miso soup and salad. They also serve "Donburi of the Day" with miso soup for $9.50, which lines up Beef Bowl (Mon.), Chicken Tenyaki Bowl (Tue.), Pork Ginger Bowl (Wed.), Chicken & Egg Bowl (Thu.), and Pork Katsu Bowl (Fri.).

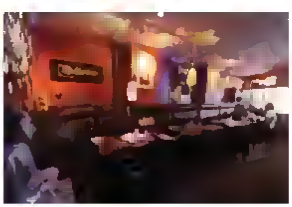
16 E. 41st St. (bet. Madison & 5th Aves.)
New York, NY 10017
TEL. 212-889-1260

Great Deal For Thai Food Lovers

Ave A Asian World

The Japanese and Thai café located in the East Village, Ave A Asian World, is serving up a sweet deal for Thai lovers. Now for the month of March, you can get a three-course meal for only $12. For a starter, customers can choose from soup, salad or appedzer and then pick any entree from the regular menu (choice of meat, chicken, vegetable or tofu), and finally fried banana or pumpkin custard for dessert.

Location: 103-105 Avenue A (bet. 6th & 7th Sts.)
New York, NY 10003
TEL. 212-982-8109



$5 Language Classes for Chopsticks NY Readers

Hills Learning

Hills Learning, a language school located at Grand Central station, has a special offer for Chopsticks readers. For the month of March, they will be offering one $5 introductory lesson for 4 separate languages! Every Friday from 6-7pm, they will hold one language class for each consecutive week of the month. The schedule is as follows: Introductory Korean – Mar. 5, Beginning Japanese – Mar. 12, Introduction to Chinese – Mar. 19, English Conversation (ESL Class) – Mar. 26. You must RSVP to events@hillslearning.com to attend. Spots are reserved on a first come, first serve basis, and you must be 18 or older. Only one class is allowed per person.

Location: 380 Lexington Ave. (next to Grand Central Station)
New York, NY 10038
TEL. 718-381-4604
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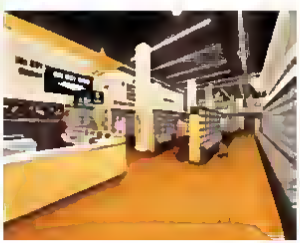
Book Store Relocation

Book Off

Starting Mar. 20, Book Off will be taking a momentary break in order to relocate. The new location will be in a much larger space, resulting in a wider variety of merchandise for you to choose from. The new Book Off will be on 45th St., between 5th and 6th Aves. and the estimated reopening date is Apr. 17.

Location: 49 W. 45th St. (bet. 5th & 6th Aves.)
New York, NY 10036
TEL. 212-685-1410



$15 Off Shiatsu for Chopsticks NY Readers

Your True Self

During the month of March, shiatsu salon on the Upper West Side, Your True Self will offer for one-hour shiatsu massage $60 (Reg. $75) for Chopsticks NY readers. Shiatsu produces immediate relief from stress, enhances blood circulation and energy flow throughout the body, and assists the body's natural process of releasing toxins. Trained in Japan, the practitioner in the salon has over 20 years experience. To redeem this offer, mention Chopsticks NY upon making an appointment. The appointment can be taken by phone only.

Location: 501 Seventy Paw (at Amsterdam Ave.)
New York, NY 10027
TEL. 212-678-4251
http://web.me.com/yakikatakemoto/Shiatsu

entertainment ★ DVD

NOT ALL FUN AND GAMES FOR SAMURAI

By *Nobi Nakanishi*

For non film buffs, Quentin Tarantino's *Kill Bill* was probably the most recent appearance of Samurai style showdowns in mainstream American cinema. Or perhaps it was *The Last Samurai* that showed off a hairy Tom Cruise getting the Berlitz equivalent of Bushido tutoring. Well American filmgoers have another chance to discover the way of the Samurai with the release of a long forgotten film known as *Bushido The Cruel Code of The Samurai*

Directed by Tadashi Imai in 1963 *Bushido Zankoku Monogatari* (as it is titled in Japan) actually won the Golden Bear at the Berlin International Film Festival but for unknown reasons all but disappeared from public consciousness. The film is told in flashbacks as a young man (Kinnosuke Nakamura) is reading through his family diaries. We follow the stories of seven generations of men – starting in the age of the Samurai going all the way to WWII – all played by Nakamura in a virtuosic performance. Unlike some Samurai films which wholly revere the dedication of samurai, this one takes the perspective that dedication and sacrifice is not always respectable – the situations detailed in the flashbacks are horrific and gut wrenching.

Seeing this beautifully re-mastered version by Animeigo it is clear that *Bushido* is indeed a film that deserves a revisit. This is one of those rare instances where you get a clear sense that this is a response to the changing times in post war Japan, without sacrificing good storytelling and dramatic tension. Bolstered by many excellent extras and essays this DVD is an excellent addition for anyone interested in film Samurai or Japanese culture and history. *Bushido The Cruel Code of The Samurai* (Dir. Tadashi Imai, 123min) is available at Animeigo.com and sites like Amazon.

Bushido. The Cruel Code of The Samurai
Directed by Tadashi Imai
Cast. Kinnosuke Nakamura
Kyoko Kishida,
Masayuki Mori Eijiro Tono
©1963 Toei Company, Ltd.

Nobi Nakanishi is a filmmaker, screenwriter and director of the 2009 Parsec Award nominated sci-fi web audio series *The Leviathan Chronicles*.

Shimane Prefecture Food Fair

3/4 (Thu) ~ 3/7 (Sun)

*3/5 (Fri) to 3/7 (Sun) @ Sunrise Mart SOHO

Shimane prefecture is here in NY with all types of food from its various regions. Traditional confections from Matsue city, sweet bean soup and soba noodles from Izumo region, as well as delicious snacks, candies, rice and tea will be available exclusively during the fair.

KATAGIRI 224 E. 59th St. New York / Tel. 212-755-3566
SUNRISE MART SOHO 494 Broome St. New York / Tel. 212-219-0033
SUNRISE MART E. VILLAGE 4 Stuyvesant St. 2nd FL New York / Tel. 212-595-3040
DAIOO 522 Mamaroneck Ave. White Plains / Tel. 914-683-6735
NARA JAPANESE FOODS 169 Main St. Port Washington/ Tel. 516-883-1836

Surrounded by great nature, Shimane prefecture boasts blessings from the ocean and mountains as well as pure water and clean air. Food born in Shimane is not only delicious but also wholesome and safe.

NEW! Matsue Sweets Demonstration

- 3/3 (Wed) **KATAGIRI** 2pm-6pm
- 3/4 (Thu) **SOBA NIPPON** 11am-2pm
- 3/5 (Fri) **SUNRISE MART SOHO** 3pm-6pm
- 3/6 (Sat) **DAIOO** 11am-2pm, 3pm-6pm

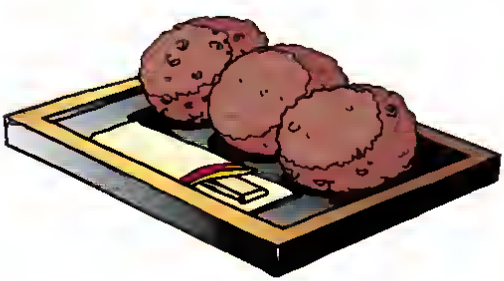
The Matsue region of Shimane prefecture is renowned as one of most prestigious producers of sweets in Japan. NEW Matsue Snacks are delicious hand-made treats that are low in calories and healthy for you. These beautiful delicacies will bring joy to both the heart and stomach.

What on Earth?

彼岸
HIGAN

There are several occasions when Japanese people visit their ancestors' graves: the anniversary of an ancestor's death, *bon* (the Bon festival), and *higan*. Higan comes twice a year, in spring and autumn, and lasts for seven days, including the day of the equinox. The first day of higan comes three days before the equinox and is called *Higan no In*. The last day of higan, *Higan no Ake*, is three days after the equinox. The day of the equinox is called *Higan no Chuunichi* ("the day in the middle of higan"), *Shunbun no Hi* (spring equinox), or *Shuubun no Hi* (autumnal equinox).

The term "higan" originally comes from Buddhism, and it literally means "the shore of the other world." In Buddhism, the "other world" is explained in relation to "this world"—where people are thought to be afflicted with worldly desire, ignorance, and confusion—and the two worlds are divided by the Sanzu River. Through training in the "Six Perfections," people are believed to achieve Enlightenment and ultimately cross the river to reach the shore of Enlightenment and peace.



How does the story behind higan relate to the custom in Japan? During the period of higan, a family will visit the temple they belong to and hold a memorial service at the grave of their ancestors. There, they clean the altar and grave, light candles and incense, and place flowers, food, and other favorite things of the ancestors as offerings. By doing this, it is believed that their ancestors can go to Paradise.

A sweet item offered to ancestors during this event is called *botamochi* or *ohagi*. Technically, botamochi and ohagi refer to the same food, which is a rice cake covered with red bean paste, but they are called by two different names depending on the time of year when they are served. When these rice cakes are offered during the spring higan, they are called botamochi, and when they are used in the autumn higan, they are known as ohagi. Botamochi are named after a spring flower, the *botan* (peony), and ohagi get their name from the autumnal *hagi* (bush clover). Botamochi and ohagi are now available all year round, and many Japanese get confused about when to use the correct word.

WINTER COOKING

SPICES AND TOFU

Winter, with its colorful decorations and glowing hearth, can be the most festive season of the year. The aroma of spices in cookies, cakes and stews is essential to holiday cheer. Spices have been used as winter remedies for centuries, now they are indispensable for everyday cooking. Tofu is the perfect partner to go with any spice. Treat your guests to a delicious healthy meal this holiday!

"House Tofu" Cinnamon Carrot Pineapple Cake

Ingredients (Serves 12-16)
- 1 package (14 oz) House Premium or Organic Medium Tofu, drained
- ⅔ cup whole wheat flour, preferably stone ground
- 1¼ cups all-purpose flour
- 1½ tsp ground cinnamon
- 1½ tsp baking soda
- ½ cup oil
- ¾ cup honey (use vegan sugar for vegans)
- 1 tsp vanilla
- 2 cups shredded carrot
- ½ cup crushed pineapple in juice, well drained
- 2½ Tbsp butter or margarine, at room temperature
- ¾ tsp vanilla
- Pinch of salt
- 2½ cups sifted confectioners' sugar
- ¼ cup plus 1 Tbsp dried cranberries
- ½ Tbsp chopped walnuts

1 Combine in a bowl flour, cinnamon and soda. Set aside
2 Purée in a food processor 11 oz (about ⅔ pkg) Tofu.
3 Gradually blend in oil, honey and vanilla until smooth
4 Pour into dry ingredients and mix until moistened
5 Stir in carrots, ¼ cup of cranberries, and pineapple, reserving 1 Tbsp pineapple for icing
6 Pour into greased 8-inch baking pan
7 Bake at 350 degrees for 40 minutes or until tester inserted in center comes out clean. Cool on rack

Directions for icing

1 Blend in food processor until smooth butter, 3 oz Tofu, vanilla and salt
2 Gradually add confectioners' sugar and reserved pineapple until well blended. Chill
3 Ice top of cake. Sprinkle with 1 Tbsp of cranberries and walnuts. Cover and refrigerate. Serve Chilled

Vegetarian Spiced "House Tofu" Stew

Ingredients (Serves 4)
- 1 package House Organic Tofu Firm or Extra Firm
- ¼ cup olive oil
- 1 medium onion, diced
- 1 small carrot, chopped
- 3 celery ribs, chopped
- 6 shiitake mushrooms, quartered
- 2 cloves garlic, minced
- 4 medium fresh tomatoes, peeled, seeded, diced
- 2 tsp curry powder
- ½ tsp ground coriander
- 1 Tbsp tomato paste
- ½ cup white wine
- ½ cup tomato juice
- ½ cup rice vinegar
- 1 cup vegetable stock
- Soy sauce to taste
- Cilantro for garnish
- Naan Bread

1 Wrap Tofu with paper towels and press to remove excess water. In heavy pot sauté all vegetables and spices in olive oil until very soft and slightly browned for 10 to 15 minutes. Add tomato paste and continue to cook for 3 minutes.
2 Add wine, tomato juice, vinegar and stock. Bring to a simmer and cook for 15 minutes. Add soy sauce to taste.
3 Cut Tofu in 1-inch cubes and add to stew. Cook for 5 minutes.
4 Remove from heat. Garnish with chopped cilantro. Serve with Naan bread

House Tofu is an ideal ingredient for cooking all year round, but it tastes great with seasonal produce. You will find your favorite recipes on our web site. Enjoy a healthy diet!

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Heat up a donburi topping in a microwave oven and pour it right over rice! (Rice not included)

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- Quick, easy and delicious dinner after a long day.
- Take it with you and enjoy it for lunch.
- Stock them up in your dorm room for a nutritious meal during long study sessions.
- Keep plenty in your pantry for hungry kids.

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www.ajifrozenusa.com/asian/wheretobuy.asp